BLODGETT

BLODGETT CORPORATION

Introducing
BCX-14
Combi

PRICE LIST

EFFECTIVE 01.01.07

2007

CONVECTION

COMBI OVENS

DECK OVENS

STEAM

RANGES

CONVEYORS

BLODGETT CORPORATION

www.blodgett.com

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AutoCAD PARTICIPANTS

CAD symbols for Blodgett equipment are available on the KCL CADalog. Symbols include standard equipment in plan, side, front and 3-D views, layered to FEDA/FCSI recommended guideline. Contact Kochman Consultants, Ltd. (KCL) for a free 14-day trial version. Call KCL at (847) 470-1195 or visit their website at www.kclcad.com to download your trial version or request a free trial CD-ROM.

AutoQuotes™ PARTICIPANTS

In addition to comprehensive brochures and FCSI/NAFEM formatted specification sheets, Blodgett participates in AutoQuotes Quotation System and Database. For more information on this service, please contact AutoQuotes, 4425 MerrimacAve., Suite 3, Jacksonville, FL 32210; (904)384-2279.

ORDERING INFORMATION

TERMS AND CONDITIONS

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Payment terms: NET 30 Days.

Freight classification: Class 85.

RETURN POLICY

Restocking charge: 15% on standard equipment, 20% on non-standard equipment.

Returns: No return shipments accepted without prior approval. Please contact Customer Service.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.

Repair of any shipping damages will be deducted from credit due.

HOW TO PLACE AN ORDER

Resale Certificate Number: required from all Dealers.

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or pre-paid & add to invoice).

All orders must include model number, **voltage requirement, type of gas**, altitude if installation is over 2000 feet, and belt direction for conveyor ovens.

Specify left or right hinged door. Available only on Models CTB and DFG-50.

Legs, Stands and Casters are optional accessory for Counter/Stand models.

International Orders: Any orders shipping outside the continental U.S. or Canada will be subject to an 10% Warranty Administration Fee, and could be subject to other charges including configuration (50 Hz upcharge) and CE approval fees. Please contact the Customer Service Department for specific details.

International Warranty: The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

U.S and Canada Warranty: See pages 83-86 for warranty information.

To speak to a Customer Service Reprentative call:

800-331-5842	**877-255-3976**	**847-741-3300**
(for convection, deck, combi, & steam)	(for range)	(for conveyors)

To order literature:
Call: **800-331-5842**
Fax: **802-864-0183**
Email: **literature@blodgett.com**

To download literature visit our website at:
www.blodgett.com

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

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ORDERING INFORMATION

Your oven ships within 48 hours or you get $500!

Express Shipment Program: The following Blodgett stock products are available for shipment within the guidelines of the Blodgett Express Ship Program:

DFG 100 Standard	**Mark V Standard**	**CTB Standard**	**Zephaire G Plus**
(single or double)	(single or double)	(single)	(single or double)
Stainless steel front, top, and sides	Stainless steel front, top, and sides	Stainless steel front, top back and sides	Stainless steel front, top, and sides
Solid state manual control	Solid state manual control	Solid state manual control	Solid state manual control
Glass windows/dual pane	Glass windows/dual pane	Glass windows/dual pane	Dependent door
Porcelain interior	Porcelain interior	Porcelain interior	Glass windows/dual pane
2 speed motor	2 speed motor	2 speed motor	Porcelain interior
Natural gas	Electric 208 volt (3 phase)	Electric 208 volt (3 phase)	2 speed motor
25" stainless steel legs (single)	25" stainless steel legs (single)	4" stainless steel legs	Natural gas
6" stainless steel legs (double)	6" stainless steel legs (double)	5kw	25" stainless steel legs (single)
Draft Diverter or Drafthood			6" stainless steel legs (double)
			Draft Diverter or Drafthood

HOW TO PLACE AN ORDER
under the express ship program.

This program applies to customers located in the continental United States only.

All orders must be placed by an authorized Blodgett dealer. Orders must be received in written correspondence.

All orders must have the Dealer's name, address, phone number, purchase order number, and P.O. dollar amount listed on the customer's order and ship to address.

All orders must be marked "EXPRESS SHIP - Take from Stock".

If freight is routed by customer, we ARE NOT responsible if their carrier does not pick up.

Absolutely no deviations from product and options listed.

Order cannot exceed two units/sections.

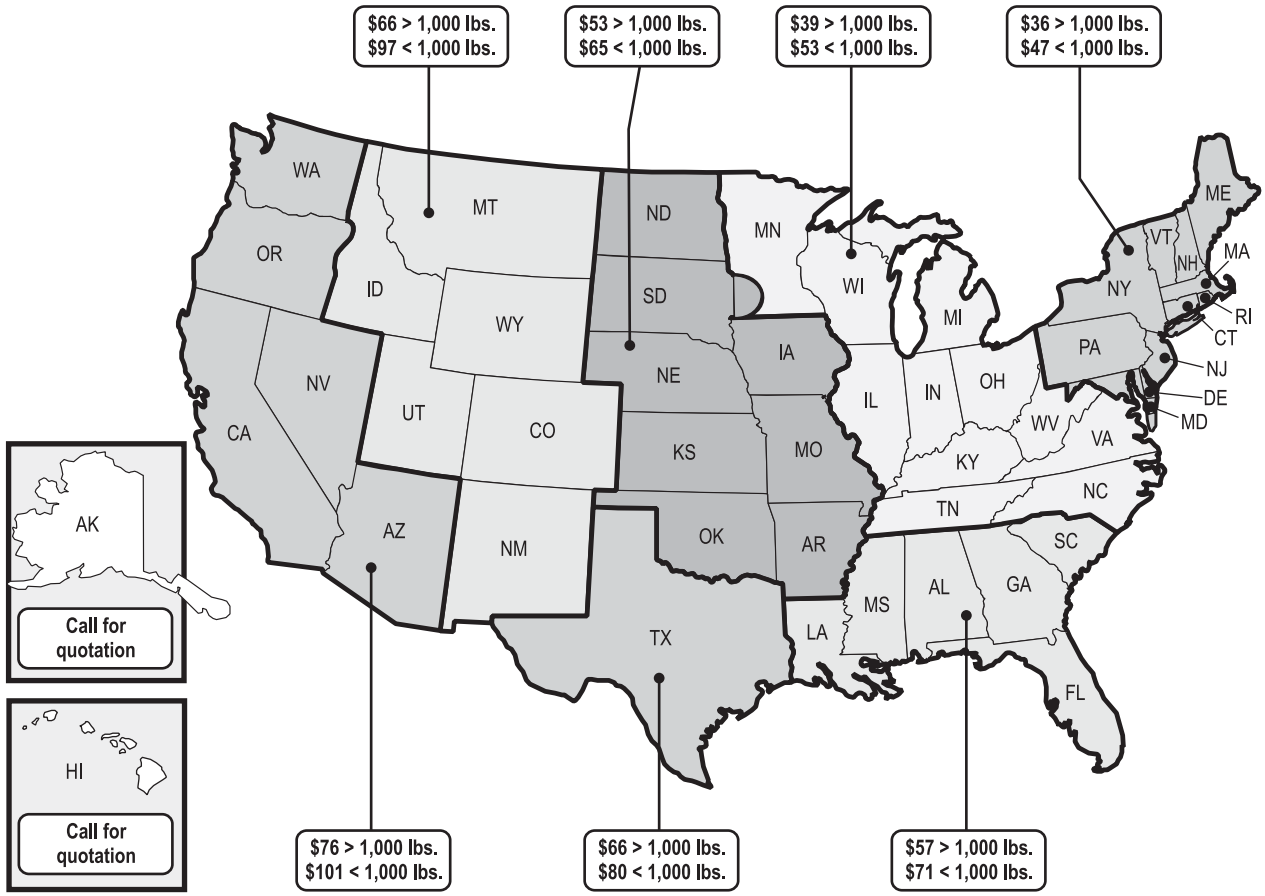
Orders will be shipped pending credit approval.

If we do not ship the product(s) within 48 hours from receipt of order, we will refund $500.

A separate purchase order must be submitted for any additional parts or accessories not listed above.

FREIGHT INFORMATION

FREIGHT/HANDLING RATES FOR CONVECTION, DECK & COMBI



Estimating Freight/Handling Cost (originating from Burlington, VT 05401)

(Minimum charge - $136.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: FREIGHT RATE = $39.00
WEIGHT = 300 lbs.
MULTIPLIER = 300 ÷ 100 = 3.0
FREIGHT COST = $39.00 X 3.0 = $117.00

NOTES: Rates ONLY apply if:

1. Freight ships from Blodgett (Burlington, VT) warehouse location.
2. Blodgett chooses freight carrier.
3. Blodgett must pre-pay and add freight to invoice
4. Minimum freight charge = $136.00

EXTRA CHARGES (add to standard delivery charges)

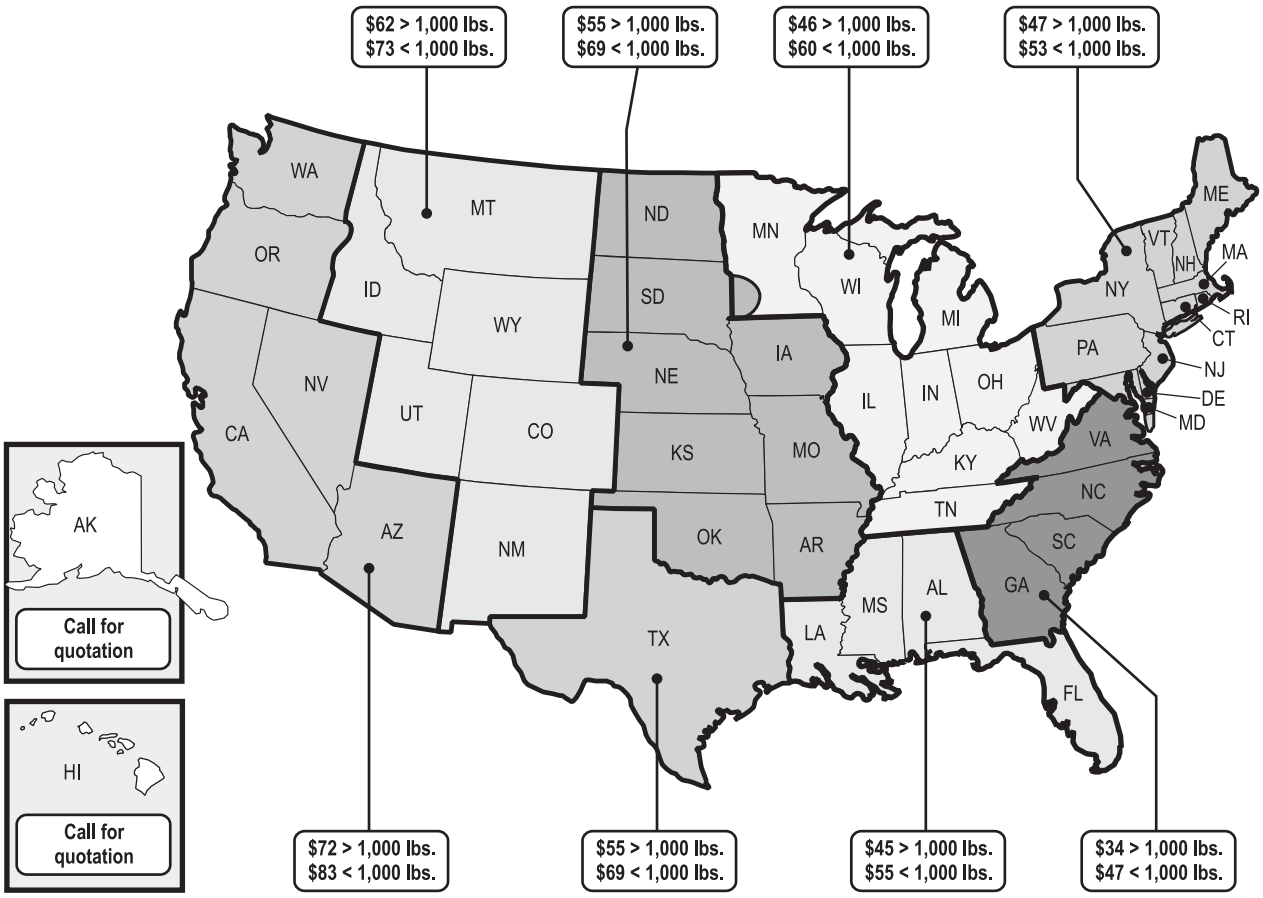
Call Before Delivery = $30.00
Inside Delivery = $70.00 per oven
Lift Gate Delivery = $100.00
Construction Site Delivery = $100.00
All other requests, call for pricing.

FREIGHT CLASSIFICATION

CLASS 85

FREIGHT INFORMATION

FREIGHT/HANDLING RATES - FOR BLODGETT RANGE



Estimating Freight/Handling Cost (originating from Fuquay Varina, NC 27526)

(Minimum charge - $136.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: FREIGHT RATE = $39.00
WEIGHT = 300 lbs.
MULTIPLIER = 300 ÷ 100 = 3.0
FREIGHT COST = $39.00 X 3.0 = $117.00

NOTES: Rates ONLY apply if:

1. Freight ships from Blodgett Range (Fuquay Varina, NC) warehouse location.
2. Blodgett chooses freight carrier.
3. Blodgett must pre-pay and add freight to invoice
4. Minimum freight charge = $136.00

EXTRA CHARGES (add to standard delivery charges)

Call Before Delivery = $30.00

Lift Gate Delivery = $138.00

Construction Site Delivery = $100.00

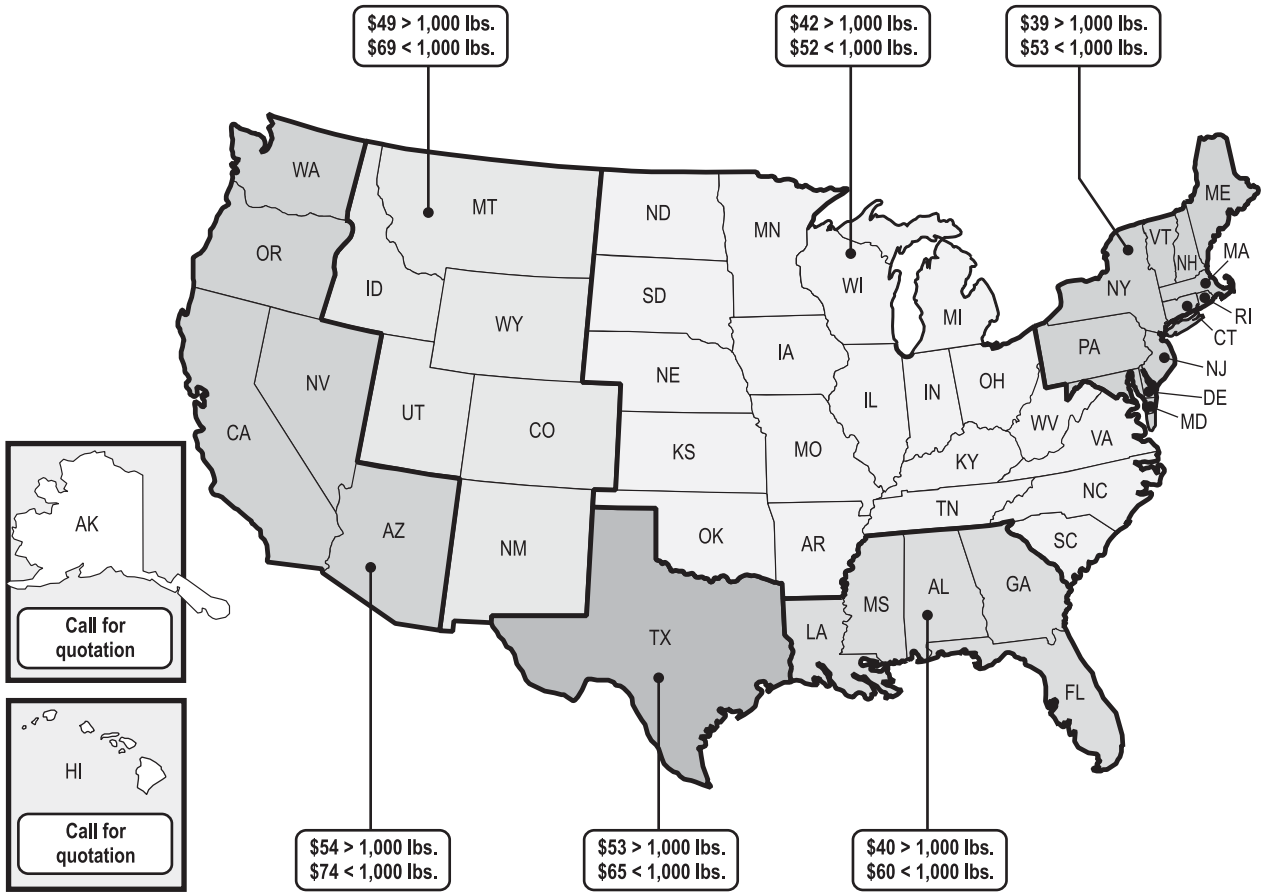
All other requests, call for pricing.

FREIGHT CLASSIFICATION

CLASS 85

FREIGHT INFORMATION

FREIGHT/HANDLING RATES FOR BLODGETT CONVEYOR



Estimating Freight/Handling Cost (originating from Elgin, IL 60120)

(Minimum charge - $136.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: FREIGHT RATE = $39.00
WEIGHT = 300 lbs.
MULTIPLIER = 300 ÷ 100 = 3.0
FREIGHT COST = $39.00 X 3.0 = $117.00

NOTES: Rates ONLY apply if:

1. Freight ships from Middleby Corporation (Elgin, IL) warehouse location.
2. Blodgett chooses freight carrier.
3. Blodgett must pre-pay and add freight to invoice
4. Minimum freight charge = $136.00

EXTRA CHARGES (add to standard delivery charges)

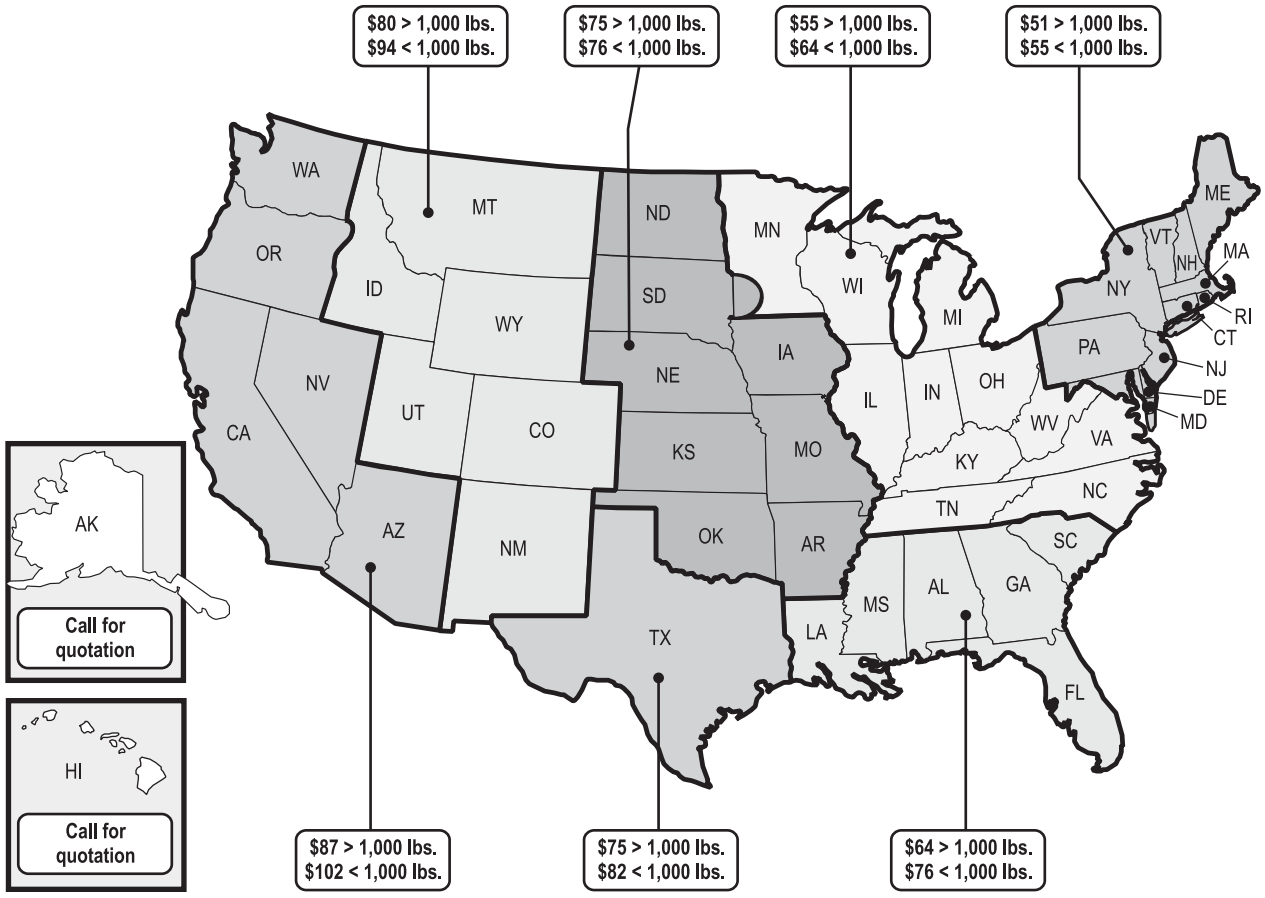
Call Before Delivery = $30.00
Inside Delivery = $70.00 per oven
Lift Gate Delivery = $100.00
Construction Site Delivery = $100.00
All other requests, call for pricing.

FREIGHT CLASSIFICATION

CLASS 85

FREIGHT INFORMATION

FREIGHT/HANDLING RATES FOR BLODGETT STEAM



Estimating Freight/Handling Cost (originating from Downsview, Ontario, M3N 1V9)

(Minimum charge - $150.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: FREIGHT RATE = $45.00
WEIGHT = 300 lbs.
MULTIPLIER = 300 ÷ 100 = 3.0
FREIGHT COST = $45.00 X 3.0 = $135.00

NOTES: Rates ONLY apply if:

1. Freight ships from Toronto, Ontario warehouse location.
2. Blodgett chooses freight carrier.
3. Blodgett must pre-pay and add freight to invoice
4. Minimum freight charge = $150.00

EXTRA CHARGES (add to standard delivery charges)

Call Before Delivery = $30.00
Inside Delivery = $70.00 per oven
Lift Gate Delivery = $100.00
Construction Site Delivery = $100.00
All other requests, call for pricing.

FREIGHT CLASSIFICATION

CLASS 85

GAS CONVECTION OVENS

FULL SIZE - STANDARD DEPTH

Shown with optional casters

EZ Slide Rack

Porcelain Crumb Tray

Halogen Lighting
Coming Soon

Optional Core Probe Control

Model	Description	Approximate shipping weight lbs/kg	List Price
DFG100 Xcel	**Angle iron frame,** stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment with coved corners, **side mounted halogen interior lights**, two speed blower motor, modular slide out control panel, **porcelainized crumb trays**, 1 **EZ Slide rack**, 4 chrome plated racks, 11 positions, cord and plug. Converts from 60,000 to 80,000 BTU per section at the flip of a switch. 2 year warranty. (Shown with optional casters and digital control)		
Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	660/300	$11,420
Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1235/561	$22,130
Add'l Section	One base section with 6" stainless steel legs and flue connector	630/286	$11,220
Base Section	One base section (oven only)	610/277	$10,740

DFG100 Standard	**Angle iron frame,** stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment, interior lights, two speed blower motor available 60 Hz only, modular slide out control panel, 5 chrome plated racks, 11 positions, cord and plug, 55,000 BTU per section. 2 year warranty.		
Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	600/273	$10,810
Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1295/589	$20,910
Add'l Section	One base section with 6" stainless steel legs and flue connector.	570/259	$10,610
Base Section	One base section (oven only)	550/250	$10,130

FULL SIZE - BAKERY DEPTH

Model	Description	Approximate shipping weight lbs/kg	List Price
DFG200	**Angle iron frame,** stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock design with turn buckle assembly, double sided porcelain baking compartment, interior lights, two speed blower motor available 60 Hz only, modular slide out control panel, 5 chrome plated racks, 11 positions, cord and plug, 60,000 BTU per section. 2 year warranty.		
Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	650/295	$11,100
Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1230/558	$21,490
Add'l Section	One base section with 6" stainless steel legs and flue connector.	620/281	$10,900
Base Section	One base section (oven only)	590/268	$10,420

GAS CONVECTION OVENS

FULL SIZE - BAKERY DEPTH

Shown with optional casters

Model	Description	Approximate shipping weight lbs/kg	List Price
Zephaire G	**Angle iron frame,** stainless steel front, top, and sides, solid-state manual control, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment, single speed motor, 5 chrome plated racks, 11 positions, cord and plug, 60,000 BTU per section. 1 year warranty.		
Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	610/277	$8,000
Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1185/539	$15,290
Add'l Section	One base section with 6" stainless steel legs and flue connector.	590/268	$7,800
Base Section	One base section (oven only)	580/264	$7,320

For Zephaire Plus package see Interior Options on page 12.

ROLL-IN SECTIONS

Shown with optional roll-in pan racks

Model	Description	Approximate shipping weight lbs/kg	List Price
	Roll-in sections combine all the features from the standard gas convection ovens with the added features of a dock and lock mechanism and installation of stainless steel tracks.		
	DFG100 Xcel Roll-In		
Single	One base section with 6" stainless steel legs, CTRE transport cart and draft diverter or draft hood.	630/286	$13,020
Double	Two base sections with 6" stainless steel legs, CTRE-2, draft diverter or draft hood and flue connector.	1155/524	$24,800
	DFG100 Standard Roll-In		
Single	One base section with 6" stainless steel legs, CTRE transport cart and draft diverter or draft hood.	630/286	$12,410
Double	Two base sections with 6" stainless steel legs, CTRE-2, draft diverter or draft hood and flue connector.	1155/524	$23,580
	DFG200 Roll-In		
Single	One base section with 6" stainless steel legs, CTRG transport cart and draft diverter or draft hood.	690/313	$12,700
Double	Two base sections with 6" stainless steel legs, CTRG-2, draft diverter or draft hood and flue connector.	1290/585	$24,160
	Zephaire G Roll-In		
Single	One base section with 6" stainless steel legs, CTRG transport cart and draft diverter or draft hood.	680/308	$9,600
Double	Two base sections with 6" stainless steel legs, CTRG-2 transport cart, draft diverter or draft hood and flue connector.	1305/592	$17,960

ELECTRIC CONVECTION OVENS

FULL SIZE - STANDARD DEPTH

Shown with optional casters

EZ Slide Rack

Porcelain Crumb Tray

Halogen Lighting
Coming Soon

Optional Core Probe Control

Model	Description	Approximate shipping weight lbs/kg	List Price
Mark V Xcel	**Angle iron frame,** stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment with coved corners, **side mounted halogen interior lights**, two speed blower motor, modular slide out control panel, **porcelainized crumb trays**, **1 EZ Slide rack**, 4 chrome plated racks, 11 positions, 11 kW per section. 2 year warranty. (Shown with optional casters and digital control)		
Single	One base section with 25" stainless steel legs.	560/254	$10,420
Double	Two base sections with 6" stainless steel legs, and vent connector.	1085/493	$20,300
Add'l Section	One base section with 6" stainless steel legs and vent connector.	555/252	$10,390
Base Section	One base section (oven only)	530/241	$9,910

Mark V Standard	**Angle iron frame,** stainless steel front, top and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment, interior lights, 2 speed blower motor, modular slide out control panel, 5 chrome plated racks, 11 positions, 11 kW. 2 year warranty.		
Single	One base section with 25" stainless steel legs.	540/245	$9,850
Double	Two base sections with 6" stainless steel legs and vent connector.	1020/463	$19,160
Add'l Section	One base section with 6" stainless steel legs and vent connector.	520/236	$9,820
Base section	One base section (oven only)	500/227	$9,340

FULL SIZE - BAKERY DEPTH

Shown with optional casters

Model	Description	Approximate shipping weight lbs/kg	List Price
Zephaire E	**Angle iron frame,** stainless steel front, top and sides, solid-state manual control, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, double sided porcelain baking compartment, single speed motor, 5 chrome plated racks, 11 positions, 11 kW, 1 year warranty.		
Single	One base section with 25" stainless steel legs.	595/270	$7,710
Double	Two base sections with 6" stainless steel legs and vent connector.	1110/505	$14,880
Add'l Section	One base section with 6" stainless steel legs and vent connector.	575/261	$7,680
Base section	One base section (oven only)	555/252	$7,200

For Zephaire Plus package see Interior Options on page 12.

ELECTRIC CONVECTION OVENS

ROLL IN SECTIONS

Shown with optional roll-in pan racks

Model	Description	Approximate shipping weight lbs/kg	List Price
	Roll-in sections combine all the features from the standard electric convection ovens with the added features of a dock and lock mechanism and installation of stainless steel tracks.		
	Mark V Xcel Roll-In		
Single	One base section with 6" stainless steel legs and CTRE transport cart.	630/286	$12,020
Double	Two base sections with 6" stainless steel legs, CTRE-2 transport cart and vent connector.	1205/547	$22,970
	Mark V Standard Roll-In		
Single	One base section with 6" stainless steel legs and CTRE transport cart.	580/263	$11,450
Double	Two base sections with 6" stainless steel legs, CTRE-2 transport cart and vent connector.	1080/490	$21,830
	Zephaire E Roll-In		
Single	One base section with 6" stainless steel legs and CTRG transport cart.	585/265	$9,310
Double	Two base sections with 6" stainless steel legs, CTRG-2 transport cart and vent connector.	1120/508	$17,550

OPTIONS & ACCESSORIES

FULL SIZE

Options and Accessories	DFG100 XCEL	DFG100	DFG200	ZEPH G	MARK V XCEL	MARK V	ZEPH E
LEG AND STAND OPTIONS							
25" stainless steel legs (set)	$510	$510	$510	$510	$510	$510	$510
25" open stainless steel stand with rack guides (racks sold separately)	$1,295	$1,295	$1,295	$1,295	$1,295	$1,295	$1,295
6" casters (set) for single ovens (used with legs or open stands)*	$570	$570	$570	$570	$570	$570	$570
6" casters (set) for double ovens (replaces legs)*	$570	$570	$570	$570	$570	$570	$570
6" seismic feet (set) (used with legs or open stands)	$415	$415	$415	$415	$415	$415	$415
6" stainless steel legs (set)	$260	$260	$260	$260	$260	$260	$260
4-1/4" low profile casters (set) (double oven only) (replaces legs)*	$570	$570	$570	$570	$570	$570	$570
INTERIOR OPTIONS							
Interior liner stainless steel (per section)	$580	$545	$545	N/A	$580	$545	N/A
Extra racks (each)	$80	$80	$90	$90	$80	$80	$90
EZ slide racks (each)	$380	$380	N/A	N/A	$380	$380	N/A
Porcelainized crumb trays	$270	$270	N/A	N/A	$270	$270	N/A
Solid stainless steel doors	N/C	N/C	N/C	Std.	N/C	N/C	Std.
Plus package (dependent glass doors, interior lights, 2 speed) (per section)	Std.	Std.	Std.	$1,550	Std.	Std.	$1,550
EXTERIOR OPTIONS							
Prison package (per section) includes security control panel & s/s back	$750	$750	$750	N/A	$750	$750	N/A
Locking door hasp	$105	$105	$105	$105	$105	$105	$105
Solid back panel stainless steel (per section)	$390	$390	$390	$390	$390	$390	$390
VENT AND CONNECTOR OPTIONS							
Vent connector	N/A	N/A	N/A	N/A	$220	$220	$220
Draft diverter or draft hood stainless steel	$170	$170	$170	$170	N/A	N/A	N/A
Flue connector	$220	$220	$220	$220	N/A	N/A	N/A
GAS HOSE AND MANIFOLD OPTIONS							
48" flexible gas hose w/quick disconnect & restraining device	$400	$400	$400	$400	N/A	N/A	N/A
36" flexible gas hose w/quick disconnect & restraining device	$360	$360	$360	$360	N/A	N/A	N/A
Gas manifold for double gas sections	$130	$130	$130	$130	N/A	N/A	N/A
ELECTRICAL OPTIONS							
440 or 480 volt 3 phase (per section)	N/A	N/A	N/A	N/A	$720	$720	$720
ROLL-IN OPTIONS							
Transport cart - CTRE (for full size ovens)**	$1,850	$1,850	N/A	N/A	$1,850	$1,850	N/A
Transport cart - CTRG (for bakery depth ovens)**	N/A	N/A	$1,850	$1,850	N/A	N/A	$1,850
Transport cart - CTRE-2 (for double stack full size ovens)**	$2,670	$2,670	N/A	N/A	$2,670	$2,670	N/A
Transport cart - CTRG-2 (for double stack bakery depth ovens)**	N/A	N/A	$2,670	$2,670	N/A	N/A	$2,670
DBRI-L roll-in with dolly basket	N/A	N/A	$445	$445	N/A	N/A	$445
DBRI-S roll-in with dolly basket	$445	$445	N/A	N/A	$445	$445	N/A
RPR-L9 roll-in with pan racks with 5 racks/unit	N/A	N/A	$1,645	$1,645	N/A	N/A	$1,645
RPR-S9 roll-in with pan racks with 5 racks/unit	$1,645	$1,645	N/A	N/A	$1,645	$1,645	N/A
Additional racks for pan racks L9 (each)	N/A	N/A	$120	$120	N/A	N/A	$120
Additional racks for pan racks S9 (each)	$110	$110	N/A	N/A	$110	$110	N/A
EXTENDED WARRANTY							
One year additional (per section)	N/A	N/A	N/A	$300	N/A	N/A	$300

**** DO NOT deduct cost of legs*** ***** Baskets not included***

OPTIONS & ACCESSORIES

FULL SIZE

Options and Accessories	DFG100 XCEL	DFG100	DFG200	ZEPH G	MARK V XCEL	MARK V	ZEPH E
CONTROL PAN OPTIONS (per section)							
Solid State Manual	Std.	Std.	Std.	Std.	Std.	Std.	Std.
Solid State Digital with Cook & Hold and Pulse Plus™	$450	$450	$450	N/A	$450	$450	N/A
Solid State Digital Control with Cook & Hold and Temperature Probe	$760	N/A	N/A	N/A	$760	N/A	N/A
Solid State Digital with Cook & Hold, Pulse Plus™ and Humidaire**	$2,440	N/A	N/A	N/A	$2,440	N/A	N/A
Security Control Panel	$220	$220	$220	$220	$220	$220	$220
IQ2 Control	$1,760	$1,760	$1,760	N/A	$1,760	$1,760	N/A

***Includes cost of mandatory stainless steel liner*

CONTROL OPTIONS

**DFG100 XCEL controls shown include the rate and gas switches. Not applicable to other models.*

Solid State Manual*

Separate dials control the thermostat and timer.

Zephaire Solid State Manual

Separate dials control the thermostat and timer.

Solid State Digital*

Digital display of time and temperature. Also features Cook & Hold and Pulse Plus. Cook & Hold allows automatic transfer from cook time/ temperature to hold time/ temperature. Use Pulse Plus with liquid batter products to minimize rippling.

NEW

Solid State Digital with Temperature Probe*

Digital display of time and temperature. Also features Cook & Hold and an integral temperature probe for low temperature cooking.

Solid State Digital with Humidaire*

Digital display of time and temperature. Also features Cook & Hold, Pulse Plus™ and Humidaire moisture injection.

IQ2 Control*

10 Programmable product keys and 5 shelf timers. Virtually unlimited capabilities for each product key including temperature, time, holding, 2 speed fan with pulse plus, simple operation and the ability for optional external communication port.

GAS CONVECTION OVEN

HALF SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
DFG50	**Angle iron frame,** stainless steel front, top, sides, and back, solid-state manual control, dual pane thermal glass window, chrome plated door handle, double sided porcelain baking compartment, interior lights, single speed blower motor, drop down control panel, 5 chrome plated racks, 9 positions, cord and plug, 27,500 BTU per section. 2 year warranty.		
Single	One base section with 4" stainless steel legs and draft diverter or draft hood.	335/152	$8,390
Double	Two base sections with 7" stainless steel stand and draft diverter or draft hood.	760/345	$16,900
Add'l section	One base section with 7" stainless steel stand.	345/157	$8,620
Base section	One base section (oven only)	315/143	$8,110

ELECTRIC CONVECTION OVENS

HALF SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
CTB	**Angle iron frame,** stainless steel front, top, sides and back, solid-state manual control, dual pane thermal glass window, chrome plated door handle, double sided porcelain baking compartment, two speed blower motor, drop-down control panel, 5 chrome plated racks, 9 positions, 5.6 kW. 2 year warranty.		
Single	One base section with 4" stainless steel legs.	295/134	$6,550
Double	Two base sections with 19" stainless steel stand and vent riser.	595/270	$13,920
Add'l section	One base section with vent riser and 19" stainless steel stand.	350/159	$7,480
Base section	One base section (oven only)	280/127	$6,440

OPTIONS & ACCESSORIES

HALF SIZE

Options and Accessories	DFG50	CTB/R
LEG AND STAND OPTIONS		
33″ stainless steel with shelf	$1,320	$1,320
33″ open stainless steel stand w/rack guides (racks sold separately)	$1,605	$1,605
19″ or 24″ stainless steel stand with shelf	$930	$930
24″ open stainless steel stand w/rack guides (racks sold separately)	$1,515	$1,515
16″ stainless steel stand	$810	$810
6″ casters (set) add to cost of stand	$570	$570
7″ stainless steel stand	$510	$510
5¾″ stainless steel stand	$490	$490
4″ stainless steel legs (set) (not for use with stands or casters)	$110	$110
INTERIOR OPTIONS		
Interior liner stainless steel (per section)	$440	$440
Extra racks (each)	$70	$70
Solid stainless steel doors	N/C	N/C
EXTERIOR OPTIONS		
Right hand hinged	N/C	N/C
Cord set with receptacle (per section)	Std.	$350
VENT AND CONNECTOR OPTIONS		
Vent riser stainless steel	N/A	$110
Draft diverter stainless steel or Draft hood stainless steel	$170	N/A
ELECTRICAL OPTIONS		
7.5 kW elements (per section)	N/A	$165
CONTROL PANEL OPTIONS (per section)		
Solid state manual	Std.	Std.
Solid State digital with Cook & Hold and Pulse Plus™	$450	$450

**CTB control shown, 2 speed fan selection not available on DFG50.*

Solid State Manual*
Separate dials control the thermostat and timer.

Solid State Digital*
Digital display of time and temperature. Also features Cook & Hold and Pulse Plus. Cook & Hold allows automatic transfer from cook time/ temperature to hold time/ temperature. Use Pulse Plus with liquid batter products -minimizes rippling.

SPECIFICATIONS

FULL & HALF SIZE GAS OVENS

Model	DFG-100 Xcel			DFG-100			DFG-200			ZEPHAIRE G			DFG-50		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (Inches)	29"	24 1/4"	20"	29"	24 1/4 "	20"	29"	28 1/4"	20"	29"	28 1/4"	20"	15 1/8"	21"	20"
Exterior (Inches)	38 1/4"	36 7/8"	32"	38"	36 7/8"	32 1/2"	38 1/4"	36 7/8"	32 1/2"	38 1/4"	36 7/8"	32"	30 1/4"	25 1/8"	29 1/2"
Single Section Height	57"			57 1/16"			57 1/16"			57"			35 3/16"		
Double Section Height	70 5/8"			70 5/8"			70 5/8"			70 5/8"			67 1/8"		
SHIPPING WEIGHT															
Base Section	610			550			590			605			315		
CAPACITY															
18"x26" Bake Pans	5			5			5			5			N/A		
18"x13" Half Size Bake Pans	10			10			10			10			5		
9"x13" Removable Size Bake Pans	10			10			10			10			10		
# Rack Positions	11			11			11			11			9		
CONSTRUCTION															
Assembly	angle-iron			angle-iron			angle-iron			angle-iron			Angle-iron		
Door Operation	dependent			dependent			dependent			dependent			N/A		
Door Style	double with glass			double with glass			double with glass			double with solid door			single with glass		
OPERATION															
Heating Method	dual flow inshot			dual flow			dual flow			dual flow			Dual flow		
Standard Blower Motor	2 speed			2 speed			2 speed			single speed			Single speed		
GAS	MAN.	MIN.	MAX..	MAN.	MIN.	MAX..	MAN.	MIN.	MAX..	MAN.	MIN.	MAX..	MAN.	MIN.	MAX..
Natural (" W.C.)	3.5"	7"	10.5"	3.5"	7.0"	10.5"	3.5"	7.0"	10.5"	3.5"	7.0"	10.5"	3.5"	7.0"	10.5"
LP (" W.C.)	10"	11"	13"	10.0"	11.0"	13.0"	10.0"	11.0"	11.0"	10.0"	11.0"	13.0"	10.0"	11.0"	13.0"
BTU / HR.	60,000/80,000			55,000			60,000			60,000			27,500		
CLEARANCE	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	0"	0"	0"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"

FULL & HALF SIZE ELECTRIC OVENS

Model	MARK V Xcel			MARK V			ZEPHAIRE E			CTB		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (Inches)	29"	24 1/4"	20"	29"	24 1/4"	20"	29"	28 1/4"	20"	15 1/4"	21"	20"
Exterior (Inches)	38 1/4"	36 7/8"	32"	38 1/4"	36 7/8"	30 1/8"	38 1/4"	36 7/8"	32"	30 1/4"	25 1/8"	25 1/2"
Single Section Height	57"			55 7/8"			57"			28 1/4"		
Double Section Height	70 5/8"			64 1/4"			70 5/8"			69 1/8"		
SHIPPING WEIGHT												
Base Section	530			500			555			280		
CAPACITY												
18"x26" Bake Pans	5			5			5			N/A		
18"x13" Half Size Bake Pans	10			10			10			5		
9"x13" Removable Size Bake Pans	10			10			10			10		
# Rack Positions	11			11			11			9		
CONSTRUCTION												
Assembly	angle-iron			angle-iron			angle-iron			Angle-iron		
Door Operation	dependent			dependent			dependent			N/A		
Door Style	double with glass			double with glass			double with solid door			Single with glass		
OPERATION												
Heating Method	circular wrap around			wrap around			wrap around			wrap around		
Standard Blower Motor	2 speed			2 speed			single speed			2 speed		
ELECTRICAL												
kW	11 kW			11 kW			11 kW			5.6 kW/8.0 kW(option)		
CLEARANCE	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	0"	0"	0"	1/2"	1/2"	0"	0"	0"	0"	0"	0"	0"

ROTATING RACK CONVECTION OVEN

GAS OVEN & ELECTRIC PROOFER

XR8-G with stand

Model	Description	Approximate shipping weight lbs/kg	List Price
XR8-G	**Angle iron frame,** stainless steel front, top, sides, and back, 304 stainless steel oven cavity, dual pane thermal glass window, adjustable rack spacing, rack removes easily for cleaning, internal steam system with preplumbed water lines, halogen interior lighting, digital control with six programmable presets, steam vent control, blower delay and separate bake and steam times, 110,000 BTU per section. 2 year warranty.	950/431	$20,740
XR8-G with stand	One XR8-G oven mounted on a heavy duty, stainless steel stand built to hold 12 full size sheet pans with adjustable rack spacing removable crumb trays and low profile casters. *For installations outside of the US and Canada, please contact the factory for availability.*	1070/485	$22,650

XR8-G with XBP-16 proofer

XBP-16 proofer	**Angle iron frame,** stainless steel front, top, sides, and back, stainless steel oven cavity, internal humidity, 3/4" drain, digital controls, removable side shelves for easy cleaning, five pre-programmed humidity settings, countdown timer. 2 year warranty.	425/198	$6,870
XR8-G with proofer	One XR8-G oven mounted on a XBP-16 proofer with low profile casters.	1390/630	$28,180

OPTIONS & ACCESSORIES

Options and Accessories	XR8-G
Additional rack slides - set of 2	$60
Wire rack	$70
48" flexible gas hose w/quick disconnect & restraining device	$400
36" flexible gas hose w/quick disconnect & restraining device	$360
VFD programmable control	$1,455

GAS DECK OVENS FOR BAKING & ROASTING

LARGE

Model	Description	Approximate shipping weight lbs/kg	List Price
900 Series Large	**Angle iron frame**, stainless steel front, top, sides and back, 42" wide x 32" deep baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat and steel deck. 2 year warranty.		
951	12" high baking compartment, 38,000 BTU per section.		
Single	One 951 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and Crown angle trim.	600/272	$8,570
Double	Two 951 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood, large Crown angle trim and double gas connector.	1230/558	$16,470
Base section	One base section (oven only).	540/245	$7,910
961	7" high baking compartment, 37,000 BTU per section.		
Single	One 961 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and large Crown angle trim.	540/245	$8,510
Double	Two 961 base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, large Crown angle trim and double gas connector.	1085/492	$16,510
Triple	Three 961 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood and crown angle trim.	1625/737	$24,030
Base section	One base section (oven only).	455/206	$7,850
966	16-1/4" high baking compartment, 50,000 BTU per section.		
Single	One 966 base section with 19" black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	630/286	$10,400
Double	Two 966 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double gas connector.	1190/540	$20,170
Base section	One base section (oven only).	575/261	$9,760
981	Two 7" high baking compartments, 50,000 BTU per section.		
Single	One 981 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	715/324	$9,240
Double	Two 981 base sections with 7" black adjustable legs, stainless steel draft diverter, large crown angle trim and double gas connector.	1450/658	$17,810
Base section	One base section (oven only).	650/295	$8,580

Shown with optional stainless steel legs

Shown with optional stainless steel legs

Shown with optional stainless steel legs

Shown with optional stainless steel legs

GAS DECK OVENS FOR BAKING & ROASTING

LARGE

Combination models include one base section for each model, 7" black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double connector (double).

981 & 951	$17,140
981 & 961	$17,080
951 & 966	$18,320
981 & 966	$18,990
961 & 966	$18,260
961 & 951 (19" legs)	$16,570
961, 961 & 951	$24,090

SMALL

Shown with optional stainless steel legs

Model	Description	Approximate shipping weight lbs/kg	List Price
911	**Angle iron frame**, stainless steel front, top, sides and back, 33" wide x 22" deep x 7" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat, steel deck, 20,000 BTU per section. 2 year warranty.		
Single	One base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood, and small crown angle trim.	495/225	$7,300
Double	Two base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, small crown angle trim and double gas connector.	905/410	$14,100
Triple	Three base sections with 7" black legs, stainless steel draft diverter or draft hood and small crown angle trim.	1285/583	$20,420
Base section	One base section (oven only).	420/191	$6,650

GAS PIZZA DECK OVENS

LARGE

Ultra-Rokite deck standard

PIZZA DECK Higher BTU

Shown with optional stainless steel legs

Pie Size	Capacity
12″	8 pies
16″	5 pies

Model	Description	Approximate shipping weight lbs/kg	List Price
961P	**Angle iron frame**, stainless steel front, top, sides and back, 42″ wide x 32″ deep x 7″ high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 50,000 BTU per section. 2 year warranty.		
Single	One 961P base section with 27-1/2″ black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	725/329	$9,670
Double	Two 961P base sections with 19″ black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double gas connector.	1405/637	$18,830
Base section	One base section (oven with Ultra Rokite deck).	675/306	$9,010

Ultra-Rokite deck standard

Shown with optional stainless steel legs

Pie Size	Capacity
12″	11 pies
14″	6 pies
16″	5 pies

1048	**Angle iron frame**, stainless steel front, top, sides and back, 47-1/4″ wide x 37″ deep x 10″ high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 120,000 BTU per section. 2 year warranty.		
Single	One base section with 32″ black legs, stainless steel draft diverter or draft hood, and crown angle trim.	950/431	$11,610
Double	Two base sections with 12″ black legs, stainless steel crown angle leg frame, stainless steel draft diverter or draft hood, flue connector and crown angle trim.	1850/839	$23,040
Add'l section	One base section with 12″ black legs, stainless steel crown angle leg frame and flue connector.	930/422	$11,790
Base section	One base section (oven with Ultra Rokite deck).	900/408	$10,900

Ultra-Rokite deck standard

Shown with optional stainless steel legs

Pie Size	Capacity
12″	13 pies
14″	9 pies
16″	6 pies

1060	**Angle iron frame**, stainless steel front, top, sides and back, 60″ wide x 37″ deep x 10″ high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 120,000 BTU per section. 2 year warranty.		
Single	One base section with 32″ black legs, stainless steel draft diverter or draft hood, and crown angle trim.	1050/476	$13,590
Double	Two base sections with 12″ black legs, stainless steel crown angle leg frame, stainless steel draft diverter or draft hood, flue connector and crown angle trim.	2100/952	$27,050
Add'l section	One base section with 12″ black legs, stainless steel crown angle leg frame and flue connector.	1040/472	$13,820
Base section	One base section (oven with Ultra Rokite deck).	1015/460	$12,870

GAS PIZZA DECK OVENS

SMALL

PIZZA DECK Higher BTU

Shown with optional stainless steel legs

Pie Size	Capacity
12″	4 pies
16″	2 pies

Model	Description	Approximate shipping weight lbs/kg	List Price
911P	**Angle iron frame**, stainless steel front, top, sides and back, 33″ wide x 22″ deep x 7″ high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, aluminized steel combustion chamber and baking compartment, mechanical thermostat and Ultra Rokite deck, 27,000 BTU per section. 2 year warranty.		
Single	One 911P base section with 27-1/2″ black adjustable legs, stainless steel draft diverter or draft hood and small crown angle trim.	585/265	$9,530
Double	Two 911P base sections with 19″ black adjustable legs, stainless steel draft diverter or draft hood, double gas connector and small crown angle trim.	1130/512	$18,560
Triple	Three 911P base sections with 7″ black legs, stainless steel draft diverter or draft hood and small crown angle trim.	1640/744	$27,110
Base section	One base section (oven with Ultra Rokite deck).	500/227	$8,880

Ultra-Rokite deck standard

ELECTRIC DECK OVENS

Model	Description	Approximate shipping weight lbs/kg	List Price
1415	Stainless steel front, top and sides, 20″ wide x 20″ deep x 9″ high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, unibody construction, aluminized steel combustion chamber and baking compartment, solid-state digital control, Cordierite deck, 3750 watts per section. 2 year warranty.		
Single	One base section with 4″ stainless steel legs.	215/98	$4,880
Double	Two base sections with 4″ stainless steel legs and stacking kit.	430/195	$9,850
Base section	One base section (oven only).	210/95	$4,770

SPECIFICATIONS

GAS BAKING & ROASTING OVENS

Model	911			951			961			966			981		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (inches)	33"	22"	7"	42"	32"	12"	42"	32"	7"	42"	32"	16 1/4"	42"	32"	7"
Exterior (inches)	51"	30"	22"	60"	40"	27"	60"	40"	22"	60"	40"	32"	60"	40"	31 1/2"
Single section height	48 1/4"			53 1/4"			48 1/4"			49 3/8"			57 3/4"		
Double section height	62 1/8"			68 15/16"			60 9/16"			67 7/8"			67 13/16"		
Compartments	1			1			1			1			2		
SHIPPING WEIGHT															
Base section (lbs.)	410			540			455			575			650		
CONSTRUCTION															
Assembly	Angle Iron			Angle Iron			Angle Iron			Angle Iron			Angle Iron		
Door operation	Drop down			Drop down			Drop down			Drop down			Drop down		
Door style	Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced		
Deck	Steel			Steel			Steel			Steel			Steel		
OPERATION															
Heating method	Natural/Convection/Radiant														
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	6.0"	7.0"	10.5"	6.0"	7.0"	10.5"	6.0"	7.0"	10.5"	6.0"	7.0"	10.5"	6.0"	7.0"	10.5"
L.P. (" W.C.)	10.0"	11.0"	13.0"	10.0"	11.0"	13.0"	10.0"	11.0"	13.0"	10.0"	11.0"	13.0"	10.0"	11.0"	13.0"
BTU/Hr.	20,000			38,000			37,000			50,000			50,000		
CLEARANCE	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"

GAS PIZZA OVENS

Model	911P			961P			1048			1060		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (inches)	33"	22"	7"	42"	32"	7"	47 1/4"	37"	10"	60"	36 1/2"	10"
Exterior (inches)	51"	30"	22"	60"	40"	22"	60 3/16"	46 1/2"	25"	78 1/4"	46 5/16"	25"
Single section height	48 1/4"			48 1/4"			56 1/4"			56 1/4"		
Double section height	62 1/8"			60 9/16"			64 3/8"			64 3/8"		
Compartments	1			1								
SHIPPING WEIGHT												
Base section (lbs.)	500			675			900			1015		
CONSTRUCTION												
Assembly	Angle Iron			Angle Iron			Angle Iron			Angle Iron		
Door operation	Drop down			Drop down			Drop down			Drop down		
Door style	Counterbalanced			Counterbalanced			Drop down			Drop down		
Deck	Ultra Rokite			Ultra Rokite			Ultra Rokite			Ultra Rokite		
OPERATION												
Heating method	Natural/Convection/Radiant											
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	6.0"	7.0"	10.5"	6.0"	7.0"	10.5"	3.5"	7.0"	10.5"	3.5"	7.0"	10.5"
L.P. (" W.C.)	10.0"	11.0"	13.0"	6.0"	7.0"	10.5"	3.5"	7.0"	10.5"	3.5"	7.0"	10.5"
BTU/Hr.	27,000			50,000			120,000			120,000		
CLEARANCE	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"	6"

SPECIFICATIONS

ELECTRIC DECK OVENS

Model	1415		
DIMENSIONS	WIDTH	DEPTH	HEIGHT
Interior (Inches)	20"	20"	9"
Exterior (Inches)	27 1/4"	25 5/8"	16 3/4"
Single Section Height	20 3/4"		
Double Section Height	37 1/4"		
Compartments	1		
SHIPPING WEIGHT			
Base section (lbs.)	210		
CONSTRUCTION			
Assembly	Unibody		
Door operation	Drop down		
Door style	Counterbalanced		
Deck	Cordierite		
OPERATION			
Heating method	Natural/Convection/Radiant		
ELECTRICAL			
kW	3750 Watts		
CLEARANCE	LEFT	RIGHT	REAR
	2"	2"	2"

OPTIONS & ACCESSORIES

OPTIONS & ACCESSORIES	911	911P	951	961	961P	966	981	1415	1048	1060
LEG AND STAND OPTIONS										
32″ stainless-steel legs (set) *(not available w/casters)*	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$665	$665
32″ black (set) *(not available w/casters)*	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$360	$360
27½″ stainless-steel legs (set)	$590	$590	$590	$590	$590	$590	$590	N/A	N/A	N/A
27½″ black legs (set)	$360	$360	$360	$360	$360	$360	$360	N/A	N/A	N/A
19″ stainless-steel legs (set)	$560	$560	$560	$560	$560	$560	$560	N/A	N/A	N/A
19″ black legs (set)	$340	$340	$340	$340	$340	$340	$340	N/A	N/A	N/A
12″ stainless-steel legs (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$490	$490
12″ black (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$280	$280
7″ stainless-steel legs (set)	$295	$295	$295	$295	$295	$295	$295	N/A	N/A	N/A
7″ black legs (set)	$180	$180	$180	$180	$180	$180	$180	N/A	N/A	N/A
Casters (set) will receive heavy-duty black legs*	$730	$730	$730	$730	$730	$730	$730	N/A	$730	$730
4″ stainless steel legs (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$110	N/A	N/A
INTERIOR AND DECK OPTIONS										
Cordierite	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Std.	N/A	N/A
Steel deck	Std.	N/C	Std.	Std.	N/C	Std.	Std.	N/A	N/C	N/C
Ultra Rokite (per deck)	$790	Std.	$960	$960	Std.	$960	$960	N/A	Std.	Std.
Steel center shelf (with element)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/C	N/A	N/A
Steel bottom deck	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/C	N/A	N/A
Steam jets (per deck)	$190	$190	$255	$255	$255	$255	$255	N/A	N/A	N/A

**Do not deduct cost of legs.*

OPTIONS & ACCESSORIES

OPTIONS & ACCESSORIES	911	911P	951	961	961P	966	981	1415	1048	1060
EXTERIOR OPTIONS										
Crown angle trim, stainless-steel	$120	$120	$130	$130	$130	$130	$130	N/A	$180	$190
Crown angle leg frame assembly, stainless-steel	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$550	$610
Stacking kit (used on bottom unit)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$200	N/A	N/A
VENT AND CONNECTOR OPTIONS										
Flue connector	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$60	$60
Draft diverter or draft hood, stainless-steel	$170	$170	$170	$170	$170	$170	$170	N/A	$170	$170
Double gas connector	$170	$170	$170	$170	$170	$170	$170	N/A	N/A	N/A
48" flexible gas hose with quick disconnect & restraining device	$400	$400	$400	$400	$400	$400	$400	$400	$400	$400
36" flexible gas hose with quick disconnect & restraining device	$360	$360	$360	$360	$360	$360	$360	$360	$360	$360
CONTROL OPTIONS (PER SECTION)										
FTDO 200°-500° temperature control	Std.	N/C	Std.	Std.	N/C	Std.	Std.	N/A	N/A	N/A
FDTH 300°-650° temperature control	N/C	Std.	N/C	N/C	Std.	N/C	N/C	N/A	Std.	Std.
Solid-state digital display (150°-500°)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Std.	N/A	N/A

GAS CONVEYOR OVENS

FLOOR MODELS

Model	Description	Approximate shipping weight lbs/kg	List Price
BG3240G	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, reversible belt direction, 32" wide conveyor belt with 40" long baking zone, folding removable conveyor assembly, digital temperature and conveyor speed controls, gas hose, product stops, 3-7/8" product clearance, 120,000 BTU per section. One year warranty.		
Single	One base section with 15" stainless steel legs with casters.	1100/499	$34,705
Double	Two base sections with 6" stainless steel legs with casters.	2200/999	$68,870
Triple	Three base sections with triple stack base with casters.	3300/1498	$103,100
Base section	One base section (oven only).	819/371	$33,705

BG2136	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, reversible belt direction, 20" conveyor assembly with 36" long baking zone, folding removable conveyor assembly, two single inlet blowers, gas hose, 8" shelf, product stops, 6' cord with receptacle, 3-1/4" product clearance, and 76,000 BTU per section. One year warranty.		
Single	One base section with 17-1/2" stainless steel legs with casters.	658/299	$22,530
Double	Two base sections with 17-1/2" stainless steel legs with casters.	1255/570	$44,395
Triple	Three base sections with triple stack base with casters.	2449/1112	$65,960
Base section	One base section (oven only).	604/274	$21,540

GAS CONVEYOR OVENS

COUNTERTOP MODEL

Shown with optional stand & casters

Model	Description	Approximate shipping weight lbs/kg	List Price
MT1828G	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, reversible belt direction, 18" stainless steel wire mesh conveyor belt, two single inlet blowers, end mounted computerized control, removable single belt assembly, gas hose, product stops, 3.75" product clearance, 40,000 BTU per section. One year warranty.		
Single	One base section with single chimney kit and 24" stainless steel stand with casters.	473/215	$17,295
Double	Two base sections with double chimney kit, heat shield and 24" stainless steel stand with casters.	893/644	$33,305
Triple	Three base sections with triple chimney kit, heat shields and triple stack base with casters.	1419/644	$48,550
Base section	One base section (oven only).	420/190	$15,890

ELECTRIC CONVEYOR OVENS

FLOOR MODELS

Model	Description	Approximate shipping weight lbs/kg	List Price
BE3240	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, reversible belt direction, 32" wide conveyor belt with 40" long baking zone, folding removable conveyor assembly, product stops, 3-7/8" product clearance, 27 kW per section. One year warranty.		
Single	One base section with 15" stainless steel legs with casters.	1100/499	$34,705
Double	Two base sections with 6" stainless steel legs with casters.	2200/999	$68,870
Triple	Three base sections with triple stack base with casters.	3300/1498	$103,100
Base section	One base section (oven only).	819/371	$33,705

BE2136	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, reversible belt direction, 20" conveyor assembly with 36" long baking zone, folding removable conveyor assembly, two single inlet blowers, product stops, 6' cord and receptacle, 3-1/4" product clearance, and 17 kW per section. One year warranty.		
Single	One base section with 17-1/2" stainless steel legs with casters.	658/299	$21,980
Double	Two base sections with 17-1/2" stainless steel legs with casters	1255/570	$43,290
Triple	Three base sections triple stack base with casters .	2449/1112	$64,315
Base section	One base section (oven only).	604/274	$20,985

ELECTRIC CONVEYOR OVENS

COUNTERTOP MODELS

Shown with optional stand & casters

Model	Description	Approximate shipping weight lbs/kg	List Price
MT1828E	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, reversible belt direction, 18" stainless steel wire mesh conveyor belt, two single inlet blowers, end mounted computerized control, removable single belt assembly, product stops, 3.75" product clearance, 11 kW per section. One year warranty.		
Single	One base section with single chimney kit and 24" stainless steel stand with casters.	473/215	$16,700
Double	Two base sections with double chimney kit, heat shield and 24" stainless steel stand with casters.	893/405	$32,110
Triple	Three base sections with triple chimney kit, heat shields and triple stack base with casters.	1419/644	$46,770
Base section	One base section (oven only).	420/190	$15,295

S1820	Stainless steel front, top and sides, stainless steel airflow plates on top and bottom, reversible belt direction, cord and receptacle for 208V and 240V single phase units, 18" stainless steel wire mesh conveyor belt, two single inlet blowers, solid-state digital control, 6" and 12" extension trays, product stops, 2-1/4" to 3-3/4" product clearance, 8.3 kW per section. One year warranty.		
Single	One oven and 4" stainless steel legs.	325/147	$9,105
Double	Two ovens and 4" stainless steel legs.	650/294	$18,205
Triple	Three ovens, must be mounted on 11-5/8" stainless steel stand with casters (not included in price).	975/442	$27,295
	11-5/8" stainless steel stand with casters for triple stack ovens.		$1,085

SPECIFICATIONS

Model	S1820E	MT1828E	MT1828G	BE2136	BG2136	BE3240	BG3240
SHIPPING WEIGHT							
Base Section	269 lbs.	420 lbs.	420 lbs.	604 lbs.	604 lbs.	819 lbs.	819 lbs.
DIMENSIONS							
Width (exterior)	35"	35"	35"	43"	43"	58"	58"
Depth (exterior)	42"	50"	50"	64"	64"	80"	80"
Height (single)	22"	42"	42"	44 1/4"	44 1/4"	47 5/16"	47 5/16"
Height (double)	37"	60"	60"	62 9/16"	62 9/16"	60 7/8"	60 7/8"
Height (triple)	48"	60"	60"	69 3/4"	69 3/4"	76"	76"
Product Clearance	3 3/4"	3 3/4"	3 3/4"	3 1/4"	3 1/4"	3 7/8"	3 7/8"
BELT OPTIONS							
Belt Width	18"	18"	18"	20"	20"	32"	32"
Belt Length	20"	28"	28"	36"	36"	40"	40"
Belt Speed (minutes)	1 - 10	2 - 14	2 - 14	3 - 30	3 - 30	3 - 30	3 - 30
Belt Direction	Reversible	Reversible	Reversible	Reversible	Reversible	Reversible	Reversible
Belt Construction	Stainless steel						
Twin Belt Available	N/A	N/A	N/A	2 - 10"	2 - 10"	2 - 15"	2 - 15"
Split Belt Available	N/A	N/A	N/A	N/A	N/A	N/A	N/A
CAPACITY							
6" pie @ 8 min.	75	105	105	155	155	265	265
8" pie @ 8 min.	39	54	54	80	80	150	150
10" pie @ 8 min.	25	35	35	54	54	92	92
12" pie @ 8 min.	14	20	20	34	34	60	60
14" pie @ 8 min.	11	16	16	22	22	45	45
18" pie @ 8 min.	9	13	13	16	16	38	38
OPERATION							
Electric (kW)	8.3 kW	11 kW	11 kW	17 kW	17 kW	27 kW	27 kW
Gas (BTU)	N/A	N/A	40,000	N/A	76,000	N/A	120,000
Heating Method	Impingement/forced convection						
Standard Blower Motors	2	2	2	2	2	2	2
Cooling Fans		4	4	4	4	1	1
Side-door Access	N/A	Glass	Glass	Glass	Glass	Glass	Glass
CLEARANCE							
Left	0"	16"	16"	0"	1"	0"	3"
Right	0"	16"	16"	0"	1"	0"	18"
Rear	0"	0"	0"	3"	3"	3"	3"

OPTIONS & ACCESSORIES

	S1820	MT1828E/G	BE/G2136	BE/G3240
LEG & STAND OPTIONS				
24" stainless-steel stand with casters	N/A	$1,285	N/A	N/A
24-3/4"" stainless-steel stand with casters for single/double S1820	$1,285	N/A	N/A	N/A
11-5/8"" stainless-steel stand with casters for triple stack S1820	$1,085	N/A	N/A	N/A
Triple stack base with casters	N/A	$510	N/A	N/A
4" stainless steel legs	$100	N/A	N/A	N/A
INTERIOR OPTIONS				
Twin belt 2-10" Belts	N/A	N/A	$3,060	N/A
Twin belt 2-16" Belts	N/A	N/A	N/A	$3,060
EXTERIOR OPTIONS				
6" shelf extension (each)	$130	$130	N/A	N/A
12" shelf extension (each)	$165	$165	N/A	N/A
WARRANTY OPTIONS				
Extended warranty (per section)	$1,510	$2,000	$2,165	$2,165

START-UP & INSTALLATION PROCEDURES

ADDITIONAL TERMS, CONDITIONS AND PRICING

1. Blodgett Ovens offers a Start-Up program package with most Blodgett Conveyor ovens. Start-up is included in the prices shown in the price list, installation procedures are NOT included in the prices shown in this Price List.
2. Any changes required for exhaust or make up air CFM are the responsibility of the customer.
3. All work should be completed during normal business hours (7:00 a.m. to 5:00 p.m., Mon.-Fri.). Any additional charges incurred due to installations performed after normal business hours will be the responsibility of the customer.
4. Any additional charges incurred through excess travel, outside the 100 mile radius are also the responsibility of the customer.

ELECTRIC COMBI OVENS

HALF SIZE

Shown with optional stand and casters

Model	Description	Approximate shipping weight lbs/kg	List Price
COS-6	Counter/stand model. Pan capacity (5) 13" x 18" bake pans or (5) 12" x 20" x 2-1/2" steam table pans. Complete with 5-position pan holder, 3 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	450/205	$17,500
COS-66	Two COS-6 stacked. Pan capacity (10) 13" x 18" bake pans or (10) 12" x 20" x 2-1/2" steam table pans. Complete with pan holders, 6 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	910/414	$34,980

Shown with optional stand and casters

COS-101	Counter/stand model. Pan capacity (8) 13" x 18" bake pans or (8) 12" x 20" x 2-1/2" steam table pans. Complete with 8-position pan holder, 5 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	515/234	$23,450

Shown with optional stand and casters

COS-101S	Counter/stand model. Pan capacity (9) 18" x 26" bake pans or (18) 12" x 20" x 2-1/2" steam table pans. Complete with 20-position rack guides, 5 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	600/272	$27,730

HALF SIZED STACKED COMBINATION OVENS

Model	Description	Approximate shipping weight lbs/kg	List Price
COS-1016	COS-6 stacked with COS-101. Pan capacity (13) 13" x 18" bake pans or (13) 12" x 20" x 2-1/2" steam table pans. Complete with pan holders, 8 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	965/439	$40,930

COS-101S6	COS-6 stacked with COS-101S. Pan capacity (9) 18" x 26" bake pans, (23) 13" x 18" bake pans or (23) 12" x 20" x 2-1/2" steam table pans. Complete with 8 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	1060/482	$45,220

ELECTRIC COMBI OVENS

FULL SIZE

Shown with optional stand and casters

Model	Description	Approximate shipping weight lbs/kg	List Price
BCX-14E	These new full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The new, easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, Time to Delime indicator, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass and our EXCLUSIVE gravity fed Semi-Automatic Deliming. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	615/279	$29,046
Double	Two base sections with 4" casters and stacking hardware.	1260/571	$58,080

Shown with optional stand and casters

Available April 2007

Model	Description	Approximate shipping weight lbs/kg	List Price
BX-14E Boilerless	These new full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The new, easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	595/270	$22,830
Double	Two base sections with 4" casters and stacking hardware.	1220/553	$45,390

FULL SIZE ROLL-IN

Model	Description	Approximate shipping weight lbs/kg	List Price
COS-20E	Floor/roll-in model. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2½" steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Universal pan/rack supports optional at no extra charge.	1200/544	$58,180

ELECTRIC COMBI OVENS

FULL SIZE CONVECTION OVEN FOR STACKING WITH A COMBI

Shown with BCX-14E

Available April 2007

Model	Description	Approximate shipping weight lbs/kg	List Price
CNVX-14E	Electric convection oven designed to stack under BCX-14E combi or BX-14E boilerless combi. Features include four halogen lights for superior oven illumination, easy to use oven controls including a 6-1/2" core temperature probe, a four speed reversible fan. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides, 5 wire shelves.		
Single	One base section (oven only).	595/270	$13,200
Double	Two base sections with 4" casters and stacking hardware.	1220/553	$26,780
Bottom Section	One base section with 4" casters and stacking hardware for use under a BCX-14E or BX-14E comi oven.	625/284	$13,500

SPECIFICATIONS

HALF SIZE ELECTRIC OVENS

MODELS	COS-6			COS-66			COS-101			COS-101S			COS-1016			COS-101S6		
DIMENSIONS	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Exterior, Oven Only	28"	35 5/16"	35 3/8"	64 5/8"	35 5/16"	35 3/8"	38"	35 5/16"	35 3/8"	41 1/4"	39 3/4"	37"	74 5/8"	35 5/16"	35 3/8"	77 7/8"	40"	37"
Top Oven Cavity	17"	17 1/4"	24 13/16"	17"	17 1/4"	24 13/16"	27 1/8"	17 1/4"	24 13/16"	30"	23"	29"	17"	17 1/4"	24 13/16"	17"	17 1/4"	24 13/16"
Bottom Oven Cavity	N/A			17"	17 1/4"	24 13/16"	N/A			N/A			27 1/8"	17 1/4"	24 13/16"	30"	23"	29"
ACS-31 Floor Stand	31"	34 15/16"	26 3/8"	N/A			31"	34 15/16"	26 3/8"	N/A			N/A			N/A		
ACS-22S Floor Stand	N/A			N/A			N/A			22"	39 3/8"	30 5/8"	N/A			N/A		
ACS-22-8 Floor Stand	N/A			N/A			N/A			N/A			N/A			N/A		
ELECTRICAL																		
kW	9.4kW			9.4kW			18.5kW			18.5kW			18.5kW			18.5kW		
Amps per line (Max)	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH
	208	45	26	208	45	26	208	89	52	208	89	52	208	52	N/A	208	52	89
	240	40	23	240	40	23	240	77	45	240	77	45	240	45	77	240	45	77
	480	N/A	N/A	480	N/A	N/A	480	N/A	23	480	N/A	23	480	23	N/A	480	23	N/A
WATER																		
Water Pressure (Min/Max)	40 PSI/50 PSI																	
Water Connection	(1) each 3/4" hose cold water																	
Drainage	Atmospheric vented drain																	
Drain Connection	2"																	
CLEARANCES																		
Left (with casters)	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	4"	1"	4"	4"	1"	4"	4"	1"	4"	4"	1"	4"	4"	1"	4"	4"	1"	4"
CAPACITIES																		
18"x26" Bake Pans	N/A			N/A			N/A			9			9			14		
12"x20"x2½ Steam Table Pans	5			10			8			18			23			28		
TEMPERATURE																		
Hot Air	150-500°F/65-260°C																	
Meat Probe Range	150-500°F/65-260°C																	

SPECIFICATIONS

FULL SIZE AND ROLL-IN ELECTRIC OVENS

MODELS	BCX-14E			BX-14E			CNVX-14E			COS-20E		
DIMENSIONS	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Exterior, Single Oven	33 1/16"	40 3/16"	45 1/8"	33 1/16"	40 3/16"	45 1/8"	33 1/16"	40 3/16"	45 1/8"	77 1/4"	52 1/2"	47 1/4"
Exterior, Double Stack	74 5/8"	40 3/16"	45 1/8"	74 5/8"	40 3/16"	45 1/8"	74 5/8"	40 3/16"	45 1/8"	N/A		
Oven Cavity (per section)	24 1/2"	29"	30 1/16"	24 1/2"	29"	30 1/16"	24 1/2"	29"	30 1/16"	54 3/16"	28"	34 1/2"
ACS-22-8 Floor Stand	22 1/8"	40"	38 1/2"	22 1/8"	40"	38 1/2"	22 1/8"	40"	38 1/2"	N/A		
Transport Carts	N/A			N/A			N/A			68 3/4"	33 1/2"	37 5/8"
ELECTRICAL (per section)												
kW	19kW			19kW			19kW			61kW		
Amps per line (Max)	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH	VOLTS	1 PH	3PH
	208	N/A	53	208	N/A	53	208	N/A	53	208	N/A	170
	240	N/A	46	240	N/A	46	240	N/A	46	240	N/A	147
	415	N/A	26.5	415	N/A	26.5	415	N/A	26.5	415	N/A	N/A
	480	N/A	23	480	N/A	23	480	N/A	23	480	N/A	74
WATER												
Water Pressure (Min/Max)	40 PSI/50 PSI											
Water Connection	(1) each 3/4" hose cold water dual connection on oven											
Drainage	Atmospheric vented drain											
Drain Connection	2"											
CLEARANCES												
Left (with casters)	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	0"	0"	6"	0"	0"	6"	0"	0"	6"	4"	1"	6"
CAPACITIES (per section)												
18"x26" Bake Pans	7			7			7			14		
12"x20"x2 1/2 Steam Table Pans	14			14			14			28		
TEMPERATURE												
Hot Air	150-500°F/65-260°C											
Meat Probe Range	150-500°F/65-260°C											

WATER QUALITY INFORMATION

Water quality is a major factor affecting the function, reliability and life of your Combi oven. Steam generator maintenance as well as the use of good quality feed water are the responsibility of the owner/user. The use of poor quality feed water will void your warranty. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids:	Less than 100 PPM	Total alkalinity:	Less than 80-120 PPM
Silica:	Less than 13 PPM	Chlorides:	Less than 30 PPM
pH Factor:	7.0 - 8.0	Sulfates:	Less than 40 PPM

Water which fails to meet these standards should be treated with professional water treatment.

GAS COMBI OVENS

FULL SIZE

Shown with optional stand and casters

Model	Description	Approximate shipping weight lbs/kg	List Price
BCX-14G	These new full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The new, easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, Time to Delime indicator, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass and our EXCLUSIVE gravity fed Semi-Automatic Deliming. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	645/293	$42,034
Double	Two base sections with 4" casters and stacking hardware.	1320/599	$84,080

Shown with optional stand and casters

Model	Description	Approximate shipping weight lbs/kg	List Price
BX-14G Boilerless	These new full size boilerless combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The new, easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	595/270	$29,800
Double	Two base sections with 4" casters and stacking hardware.	1225/556	$60,700

FULL SIZE ROLL-IN

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-20G	Floor/roll-in model. Introducing new features: including deliming indicator light, semi-automatic deliming pump assembly with bottle, and utilization review. Two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2-1/2" steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, water pressure regulator, vented drain assembly, hose and spray assembly, and pressure spray bottle. Universal pan/rack supports optional at no extra charge.	1400/635	$73,020

GAS COMBI OVENS

FULL SIZE CONVECTION OVEN FOR STACKING WITH A COMBI

Shown with BCX-14G

Available April 2007

Model	Description	Approximate shipping weight lbs/kg	List Price
CNVX-14G	Gas convection oven designed to stack under BCX-14G combi or BX-14G boilerless combi. Features include four halogen lights for superior oven illumination, easy to use oven controls including a 6-1/2" core temperature probe, a four speed reversible fan. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides, 5 wire shelves.		
Single	One base section (oven only).	595/270	$15,530
Double	Two base sections with 4" casters and stacking hardware.	1225/556	$31,380
Bottom Section	One base section with 4" casters and stacking hardware for use under a BCX-14G or BX-14G comi oven.	630/286	$15,910

SPECIFICATIONS

GAS COMBI OVEN STEAMERS

MODELS	BCX-14G			BX-14G			CNVX-14G			COS-20G		
DIMENSIONS	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Exterior, Single Oven	33 1/16"	40 3/16"	45 1/8"	33 1/16"	40 3/16"	45 1/8"	33 1/16"	40 3/16"	45 1/8"	77 1/4"	52 1/2"	47 1/4"
Exterior, Double Stack	74 5/8"	40 3/16"	45 1/8"	74 5/8"	40 3/16"	45 1/8"	74 5/8"	40 3/16"	45 1/8"	N/A		
Oven Cavity (per section)	24 1/2"	29"	30 1/16"	24 1/2"	29"	30 1/16"	24 1/2"	29"	30 1/16"	54 3/16"	28"	34 1/2"
ACS-22-8 Floor Stand	22 1/8"	40"	38 1/2"	22 1/8"	40"	38 1/2"	22 1/8"	40"	38 1/2"	N/A		
Transport Carts	N/A			N/A			N/A			68 3/4"	33 1/2"	37 5/8"
ELECTRICAL (per section)												
Amps	120V/20 amps			120V/20 amps			120V/20 amps			125V/30 amps		
Receptacle	Nema 5-20R			Nema 5-20R			Nema 5-20R			Nema L5-30		
WATER												
Water Pressure (Min/Max)	40 PSI/50 PSI											
Water Connection	(1) each 3/4" hose cold water dual connection on oven											
Drainage	Atmospheric vented drain											
Drain Connection	2"											
GAS (per section)												
NAT *(W.C. to Unit)*	7"			7"			7"			7" - 14"		
LP *(W.C. to Unit)*	14"			14"			14"			12" - 14" (max)		
BTU/HR. - Steam	50,000			N/A			N/A			90,000		
BTU/HR. - Hot Air	65,000			N/A			65,000			225,000		
BTU/HR. - Combi	115,000			65,000			N/A			225,000		
CLEARANCES												
Left (with casters)	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	6"	1"	6"	6"	1"	6"	6"	1"	6"	6"	1"	6"
CAPACITIES (per section)												
18"x26" Bake Pans	7			7			7			14		
12"x20"x2 1/2 Steam Table Pans	14			14			14			28		
TEMPERATURE												
Hot Air	150-500°F/65-260°C											
Meat Probe Range	150-500°F/65-260°C											

OPTIONS & ACCESSORIES

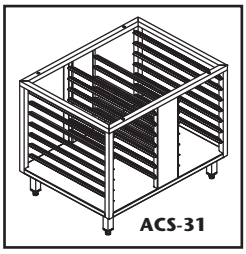
CONVECTION/COMBI STACKING KIT

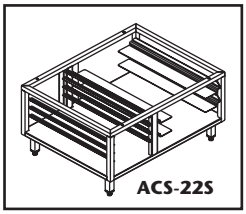
BCX-14G on DFG-200

Stack your Combi on a Blodgett Convection Oven for all of the capacity and versatility you could want. All you need is one of the following stacking kits which include mounting bolts and plumbing components.

Model	Description	Approximate shipping weight lbs/kg	List Price
SK-601	Kit for stacking a COS-6 or COS-101 on a Blodgett DFG-200, Zephaire E or Zephaire G convection oven	10/5	$410
SK-88FS	Kit for stacking a BCX-14G, BCX-14E, BX-14G or BX-14E on a Blodgett DFG-200, Zephaire E or Zephaire G convection oven	10/5	$370

OPEN STANDS (STAINLESS STEEL)

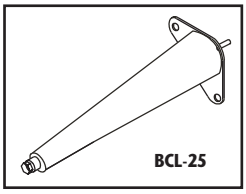

ACS-31

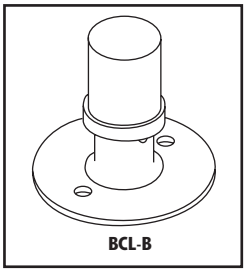

ACS-22S

Model	Description	Used With	Approximate shipping weight lbs/kg	List Price
ACS-31	31" High. 14 Channels	COS-6, COS-101	88/40	$2,140
ACS-22S	22" High with universal pan slides; holds (7) full size bake pans & (6) full size steam table pans	COS-101S	119/54	$2,140
ACS-22-8	22" High with rack supports	BCX-14E, BCX-14G, BX-14G, BX-14E	140/64	$2,140

All stands standard with 6" legs. Optional casters available (see below).

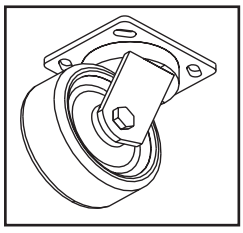
LEGS (STAINLESS STEEL)


BCL-25


BCL-B

Model	Description	Used With	Approximate shipping weight lbs/kg	List Price
BCL-25	25" legs with adjustable leg feet (26-3/8" max.)	COS-6, COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E	25/11	$495
BCL-6	6" legs with adjustable leg feet (8" max.)	COS-6, COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E	11/5	$260
BCL-4	4" legs with adjustable leg feet	COS-6, COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E	10/5	$315
BCL-B	Bolt down/seismic legs (must purchase set of 6" legs)	COS-6, COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E	10/5	$220
BCL-R	Bolt down/seismic legs	COS-20E, BC-20G	10/5	$285
BCL-S	Bolt down/seismic legs for stands	ALL STANDS	10/5	$355

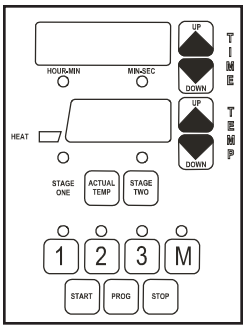
CASTER KITS (For unit mobility. Kit includes four casters; two with brakes.)



Model	Description	Caster Height	Approximate shipping weight lbs/kg	List Price
BCCS	All Stands	6-1/2"	8/4	$275
BCCP	COS-6, COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E. Not to be used with legs or stands, bolts directly to bottom of unit.	8-5/8"	18/8	$380

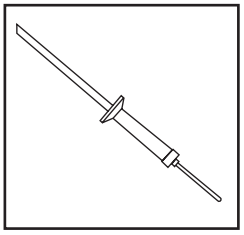
OPTIONS & ACCESSORIES

CONTROL PANEL OPTIONS



Description	Used With	List Price
Digital display of time and temperature (up to 99 hr. timer). Features include Cook & Hold and Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, 3 programmable product keys.	BC-20G COS-20E	$1,180

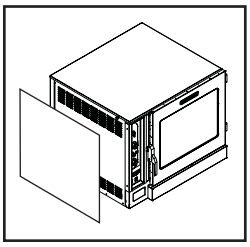
CORE TEMPERATURE PROBE



Description	Used With	List Price
Internal Core Temperature Probe (150-500°F / 65 - 260°C), detachable temperature probe can be removed from the oven for cleaning, sanitizing and proper insertion into the product.	All Models	$1,080

SIDE SHIELD

(Stainless steel, to insure protection from grease, water or heat near control panel. Mounts on left hand side using 4" standoffs.)



Model	Description	used with	Approximate Shipping weight lbs/kg	List Price
SS-6	24" x 22"	COS-6	10/5	$295
SS-101	34" x 22"	COS-101	15/7	$315
SS-101S	35" x 26-5/8"	COS-101S	25/11	$450
SS-8	35" x 34"	BCX-14E, BCX-14G, BX-14G, BX-14E	25/11	$450
SS-20	30" x 44-1/2"	COS-20E	30/13	$490

BACK PANEL (STAINLESS STEEL)

Description	Used With	List Price
Stainless steel back panel	COS-6 COS-101 COS-101S	$305

VOLTAGE OPTIONS

Description	Used With	List Price
480 volt, 3 phase. Must be specified at time of order.	COS-101, COS-101S, BCX-14E, BCX-14G, BX-14G, BX-14E	$640
415 volt, 3 phase. Must be specified at time of order.	BCX-14E, BCX-14G, BX-14G, BX-14E	$640
(PRICE SHOWN IS PER SECTION)		

OPTIONS & ACCESSORIES

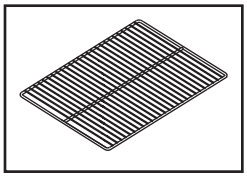
TRANSPORT CART (STAINLESS STEEL - WIRE SHELVES NOT INCLUDED)

	Description	Used With	List Price
TC-10	10 shelf universal rack guides (welded/non-removable). Holds up to (10) 18" x 26" bake pans (wire shelves are not required) or (20) 12" x 20" (2-1/2" - 4") steam table pans. **Wire shelves, pan stops and handle not available.**	All Roll-In Models	$4,210
TC-14	Choose either Standard 26-position welded removable Rack Guides (SRG) or Universal welded removable Rack Guides (URG). Guides included in price.		$4,210
TC-20	20 shelves at 2-3/8" spacing. Used primarily for Gastronorm pans (European standard). Holds up to (20) 18" x 26" bake pans on wire shelves or (20) 12" x 20" x 2-1/2" steam table pans.		$4,210

BANQUET CART (STAINLESS STEEL - 96 PLATE CAPACITY RACK)

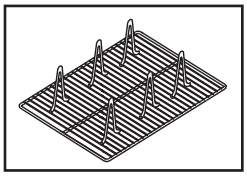
	Description	Used With	List Price
Cart	Holds 96 plates with standard 3" plate spacing (custom spacing available at no charge), easy to clean, 5" (127mm) heavy duty casters (2 locking, 2 non-locking), drip pan with ball valve for waste removal, removable cart handle, heat retention panels.	All Roll-In Models	$4,445
Cover	Insulated thermal cover with zippered closures enables food to be held for up to 20 minutes prior to serving		$1,620

WIRE SHELVES (STAINLESS STEEL)



Model	Description	used with	Approximate shipping weight lbs/kg	List Price
PRSS-12	Half-size, 12-15/16" x 19-3/4"	COS-6, COS-101	4/2	$130
PRSS-14	Full-size, 21" x 26"	BC-20G, COS-20E: TC-14 style cart	7/3	$140
PRSS-20	Full-size	BC-20G, COS-20E: TC-20 style cart	7/3	$140
FS-20	Full-size, 21" x 26"	COS-101S	9/4	$195
FS-20-8	Full-size, 28-3/16" x 20-7/8"	BCX-14E, BCX-14G, BX-14G, BX-14E	9/4	$195

CHICKEN ROASTING RACK (STAINLESS STEEL)



	Description	Used With	List Price
	Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (6) chickens.	All Models	$140

FRENCH FRY RACK (STAINLESS STEEL)

	Description	Used With	List Price
	Full-size (14-1/2" x 24-1/2") wire mesh pan for cooking fried foods without adding cooking oil or sprays, ½ inch reinforced rim adds rigidity and helps to prevent overloading, welded stainless steel construction offers better air circulation than standard sheet metal pans with holes	BCX-14E, BCX-14G, BX-14G, BX-14E BC-20G	$260

OPTIONS & ACCESSORIES

CORRECTIONS FACILITY OPTIONS AND ACCESSORIES (Must be specified at time of order).

	Description	Used With	List Price
SSCC	Locking stainless steel hinged enclosure to cover controls. Permanently retained to the unit with tamper proof screws (lock not included).	All Models	$565
SSHC	Stainless steel door hasp to lock door (lock not included).	All Models	$100
SSDR	Solid Door	All Roll-In Models	$540
TPS	Tamper resistant screws	All Models	$290
TC-10	Transport Cart with 10 shelf universal rack guides (welded/non-removable). Holds up to (10) 18" x 26" bake pans (wire shelves are not required) or (20) 12" x 20" (21/2"-4") steam table pans. **Wire shelves, pan stops and handle not available.**	All Roll-In Models	$4,210

LEFT HINGED DOOR

	Description	Used With	List Price
	Door hinged on left side (controls remain on left side).	COS-6, COS-101, COS-101S	N/C

PAN HOLDER

	Description	Used With	List Price
PH-6	Six position pan holder for capacity of (6) 13" x 18" bake pans or (4) 12" x 20" x 2-1/2" steam table pans	COS-6	$220
PH-10	Ten position pan holder for capacity of (10) 13" x 18" bake pans or (7) 12" x 20" x 2-1/2" steam table pans	COS-101	$305

PLUMBING OPTIONS

	Description	Used With	List Price
	Hot water conversion kit	BCX-14E, BCX-14G, BX-14G, BX-14E	$195
	Water pressure regulator	BCX-14E, BCX-14G, BX-14G, BX-14E	$155

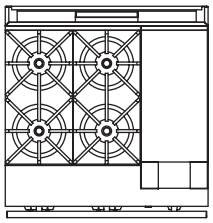
LIMITED EXTENDED WARRANTY (One extra year maximum). Prices shown are per year.

	Description	List Price
COS-6		$540
COS-101		$755
COS-101S		$975
BCX-14G		$1,300
BCX-14E		$1,300
BX-14G		$650
BX-14E		$650
CNVX-14G		$350
CNVX-14E		$350
BC-20G		$1,625
COS-20E		$1,625

GENERAL PRICING INFORMATION

SECTIONAL RANGE NAMING CONFIGURATION

Blodgett Range understands that flexibiliy is important. For this reason, we have established an easy naming system and an option selection process that makes it simple for you to customize your ideal cooking system.



Example: **Model B36D-BBG**

Description: Blodgett Range 36” Section
Standard Oven
Top configuration - 24” open top and 12” griddle

B 36 D - B B G

Blodgett Range Heavy Duty Series

Total width (36”)

Base Type
A - Convection Oven
D - Standard Oven
C - Cabinet Base
N - None (modular unit)

Top Configuration (per 12” from left to right)
B - Burners, two 35,000 BTU standard
B-SU - Step Up Burners, two 35,000 BTU standard (*24” minimum*)
C - Charbroiler
G - Griddle
T - Thermostat Griddle (*24” minimum*)
H - Hot Top
Grad - Graduated Hot Top (*36” only*)
S - Spreader
X - Two 45,000 BTU Burners (*18” only*)

BASE OPTION DESCRIPTIONS

Convection Oven

- 45,000 BTU with electronic pilot ignition
- “Insta-On” thermostat with a temperature range of 150-500°F/65-260°C
- Cool-to-the-touch handle
- Two oven racks
- Five rack positions
- 1/3 HP, two speed motor with three position control (high, low and off)
- Porcelain enamel interior

Standard Oven

- 45,000 BTU with electronic pilot ignition*
- “Insta-On” thermostat with a temperature range of 150-500°F/65-260°C
- Cool-to-the-touch handle
- Two oven racks
- Five rack positions
- 14" h x 26" w x 26.5" d interior, sheet pans fit either direction
- Porcelain enamel interior

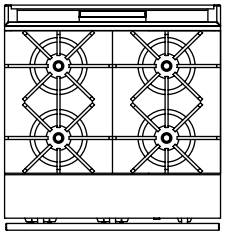
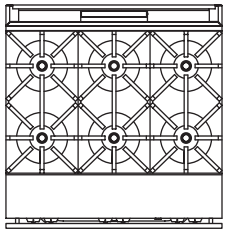
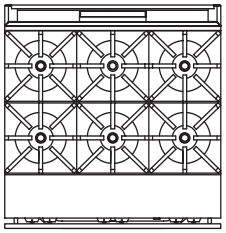
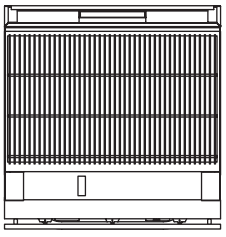
Cabinet Base

- Dual side-by-side stainless steel doors (24” and 36”)
- Single doors on anything below 24”

** Standing pilot available on standard oven bases, contact customer service for details*

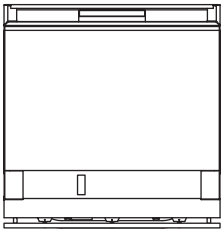
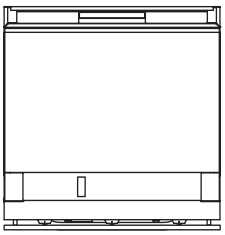
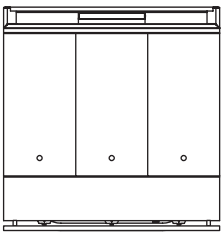
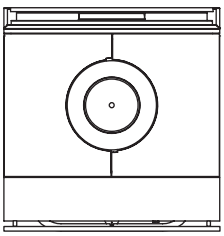
36″ HEAVY DUTY RANGES

FULL WIDTH TOPS

	Model	Description	Approximate shipping weight lbs/kg	List Price
	**B36-XX**	**Four Burner** - Four open top 45,000 BTU burners with separate controls, removable welded steel top grates, 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator, and two year warranty.		
	B36N-XX	B36-XX modular range with no base (does not include legs)	450/204	$5,462
	B36C-XX	B36-XX range top with cabinet base and 6″ adjustable legs	490/222	$7,313
	B36D-XX	B36-XX range top with standard oven base and 6″ adjustable legs	690/313	$8,146
	B36A-XX	B36-XX range top with convection oven base and 6″ adjustable legs	740/336	$10,872
	**B36-BBB**	**Six Burner** - Six open top 35,000 BTU burners with separate controls, removable welded steel top grates, 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator, and two year warranty.		
	B36N-BBB	B36-BBB modular range with no base (does not include legs)	450/204	$5,951
	B36C-BBB	B36-BBB range top with cabinet base and 6″ adjustable legs	490/222	$7,866
	B36D-BBB	B36-BBB range top with standard oven base and 6″ adjustable legs	690/313	$8,645
	B36A-BBB	B36-BBB range top with convection oven base and 6″ adjustable legs	740/336	$11,269
	**B36-BBB-SU**	**Six Burner Step Up** - Six open top 35,000 BTU step up burners with separate controls, removable welded steel top grates, 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator, and two year warranty.		
	B36N-BBB-SU	B36-BBB-SU modular range with no base (does not include legs)	450/204	$6,913
	B36C-BBB-SU	B36-BBB-SU range top with cabinet base and 6″ adjustable legs	490/222	$9,300
	B36D-BBB-SU	B36-BBB-SU range top with standard oven base and 6″ adjustable legs	690/313	$9,893
	B36A-BBB-SU	B36-BBB-SU range top with convection oven base and 6″ adjustable legs	740/336	$12,785
	**B36-CCC**	**Charbroiler** - Three 12″, 32,000 BTU charbroiler sections with separate controls, cast iron grates with surface temperature of up to 650°F (343°C), 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser and pressure regulator, two year warranty.		
	B36N-CCC	B36-CCC modular range with no base (does not include legs)	350/159	$7,344
	B36C-CCC	B36-CCC range top with cabinet base and 6″ adjustable legs	620/281	$8,446
	B36D-CCC	B36-CCC range top with standard oven base and 6″ adjustable legs	750/340	$10,452
	B36A-CCC	B36-CCC range top with convection oven base and 6″ adjustable legs	775/352	$13,167

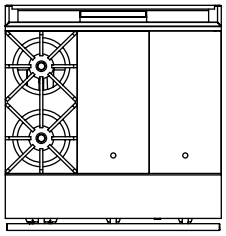
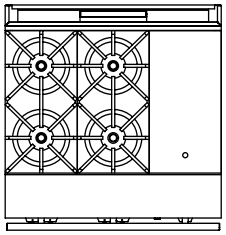
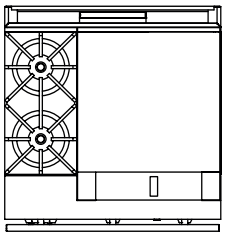
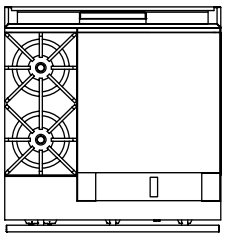
36" HEAVY DUTY RANGES

FULL WIDTH TOPS

	Model	Description	Approximate shipping weight lbs/kg	List Price
	**B36-GGG**	**Griddle -** Three 12", 32,000 BTU griddle sections with separate controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser and pressure regulator, two year warranty.		
	B36N-GGG	B36-GGG modular range with no base (does not include legs)	530/240	$6,545
	B36C-GGG	B36-GGG range top with cabinet base and 6" adjustable legs	590/268	$8,452
	B36D-GGG	B36-GGG range top with standard oven base and 6" adjustable legs	790/358	$9,491
	B36A-GGG	B36-GGG range top with convection oven base and 6" adjustable legs	840/381	$12,067
	**B36-TTT**	**Thermostatic Griddle -** Three 12", 32,000 BTU griddle sections with separate thermostatic controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-TTT	B36-TTT modular range with no base (does not include legs)	530/240	$7,767
	B36C-TTT	B36-TTT range top with cabinet base and 6" adjustable legs	590/268	$8,986
	B36D-TTT	B36-TTT range top with standard oven base and 6" adjustable legs	790/358	$11,023
	B36A-TTT	B36-TTT range top with convection oven base and 6" adjustable legs	840/381	$13,558
	**B36-HHH**	**Hot Top -** Three 12", 32,000 BTU hot top sections with separate controls, cast iron hot top with surface temperature of up to 700°F (371°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-HHH	B36-HHH modular range with no base (does not include legs)	410/186	$6,671
	B36C-HHH	B36-HHH range top with cabinet base and 6" adjustable legs	470/213	$8,134
	B36D-HHH	B36-HHH range top with standard oven base and 6" adjustable legs	670/304	$9,258
	B36A-HHH	B36-HHH range top with convection oven base and 6" adjustable legs	720/327	$11,432
	**B36-GRAD**	**Graduated Hot Top -** Cast iron hot top with surface temperature areas of up to 550, 675 and 800°F (288, 357 and 426°C), burners total 62,000 BTU, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-GRAD	B36-GRAD modular range with no base (does not include legs)	450/204	$6,545
	B36C-GRAD	B36-GRAD range top with cabinet base and 6" adjustable legs	510/231	$8,505
	B36D-GRAD	B36-GRAD range top with standard oven base and 6" adjustable legs	710/322	$9,378
	B36A-GRAD	B36-GRAD range top with convection oven base and 6" adjustable legs	760/345	$11,484

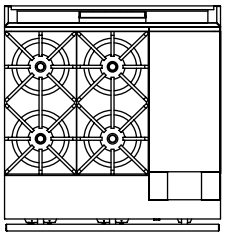
36" HEAVY DUTY RANGES

COMBINATION TOPS

	Model	Description	Approximate shipping weight lbs/kg	List Price
 Also available with the burners on the right (model B36-HHB)	**B36-BHH**	Two open top 35,000 BTU burners with separate controls, and two 12" 32,000 BTU hot top sections with separate controls, cast iron hot top with surface temperature of up to 700°F (371°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-BHH	B36-BHH modular range with no base (does not include legs)	424/192	$7,261
	B36C-BHH	B36-BHH range top with cabinet base and 6" adjustable legs	464/210	$8,859
	B36D-BHH	B36-BHH range top with standard oven base and 6" adjustable legs	664/301	$9,903
	B36A-BHH	B36-BHH range top with convection oven base and 6" adjustable legs	714/324	$12,203
 Also available with the burners on the right (model B36-HBB)	**B36-BBH**	Four open top 35,000 BTU burners with separate controls, and one 12" 32,000 BTU hot top section with separate controls, cast iron hot top with surface temperature of up to 700°F (371°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-BBH	B36-BBH modular range with no base (does not include legs)	437/198	$6,665
	B36C-BBH	B36-BBH range top with cabinet base and 6" adjustable legs	477/216	$8,767
	B36D-BBH	B36-BBH range top with standard oven base and 6" adjustable legs	677/307	$9,532
	B36A-BBH	B36-BBH range top with convection oven base and 6" adjustable legs	727/330	$12,003
 Also available with the burners on the right (model B36-GGB)	**B36-BGG**	Two open top 35,000 BTU burners with separate controls, and two 12" 32,000 BTU griddle sections with separate controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-BGG	B36-BGG modular range with no base (does not include legs)	502/228	$6,998
	B36C-BGG	B36-BGG range top with cabinet base and 6" adjustable legs	542/246	$9,084
	B36D-BGG	B36-BGG range top with standard oven base and 6" adjustable legs	742/337	$10,254
	B36A-BGG	B36-BGG range top with convection oven base and 6" adjustable legs	792/359	$13,064
 Also available with the burners on the right (model B36-TTB)	**B36-BTT**	Two open top 35,000 BTU burners with separate controls, and two 12" 32,000 BTU griddle sections with separate thermostatic controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B36N-BTT	B36-BTT modular range with no base (does not include legs)	502/228	$ 7,970
	B36C-BTT	B36-BTT range top with cabinet base and 6" adjustable legs	542/246	$ 9,859
	B36D-BTT	B36-BTT range top with standard oven base and 6" adjustable legs	742/337	$ 11,248
	B36A-BTT	B36-BTT range top with convection oven base and 6" adjustable legs	792/359	$ 13,763

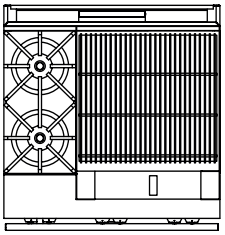
36" HEAVY DUTY RANGES

COMBINATION TOPS



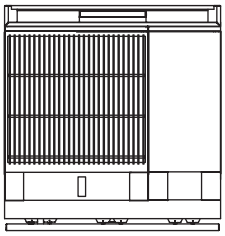
Also available with the burners on the right (model B36-GBB)

Model	Description	Approximate shipping weight lbs/kg	List Price
B36-BBG	Four open top 35,000 BTU burners with separate controls, and one 12" 32,000 BTU griddle section with separate controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B36N-BBG	B36-BBG modular range with no base (does not include legs)	476/216	$6,678
B36C-BBG	B36-BBG range top with cabinet base and 6" adjustable legs	516/234	$8,671
B36D-BBG	B36-BBG range top with standard oven base and 6" adjustable legs	716/325	$9,768
B36A-BBG	B36-BBG range top with convection oven base and 6" adjustable legs	766/347	$12,529



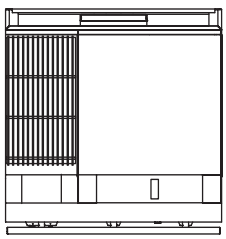
Also available with the burners on the right (model B36-CCB)

B36-BCC	Two open top 35,000 BTU burners with separate controls, and two 12", 32,000 BTU charbroiler sections with separate controls, cast iron grates with surface temperature of up to 725°F (380°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B36N-BCC	B36-BCC modular range with no base (does not include legs)	384/174	$7,850
B36C-BCC	B36-BCC range top with cabinet base and 6" adjustable legs	424/192	$9,750
B36D-BCC	B36-BCC range top with standard oven base and 6" adjustable legs	624/283	$11,332
B36A-BCC	B36-BCC range top with convection oven base and 6" adjustable legs	674/306	$14,280



Also available with the charboiler on the right (model B36-GCC)

B36-CCG	Two 12", 32,000 BTU charbroiler sections with separate controls, cast iron grates with surface temperature of up to 725°F (380°C), and one 12" 32,000 BTU griddle, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B36N-CCG	B36-CCG modular range with no base (does not include legs)	410/186	$7,097
B36C-CCG	B36-CCG range top with cabinet base and 6" adjustable legs	500/227	$9,291
B36D-CCG	B36-CCG range top with standard oven base and 6" adjustable legs	700/318	$10,504
B36A-CCG	B36-CCG range top with convection oven base and 6" adjustable legs	750/340	$12,315

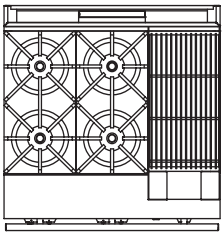


Also available with the charboiler on the right (model B36-GGC)

B36-CGG	One 12", 32,000 BTU charbroiler section, cast iron grates with surface temperature of up to 725°F (380°C), and two 12" 32,000 BTU griddle section with separate controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B36N-CGG	B36-CGG modular range with no base (does not include legs)	437/198	$6,965
B36C-CGG	B36-CGG range top with cabinet base and 6" adjustable legs	477/216	$9,149
B36D-CGG	B36-CGG range top with standard oven base and 6" adjustable legs	677/307	$10,362
B36A-CGG	B36-CGG range top with convection oven base and 6" adjustable legs	727/330	$12,310

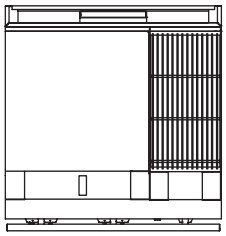
36″ HEAVY DUTY RANGES

COMBINATION TOPS



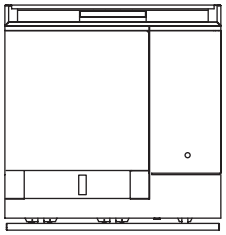
Also available with the burners on the right (model B36-CBB)

Model	Description	Approximate shipping weight lbs/kg	List Price
B36-BBC	Four open top 35,000 BTU burners with separate controls, and one 12″, 32,000 BTU charbroiler section, cast iron grates with surface temperature of up to 725°F (380°C), 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator and two year warranty.		
B36N-BBC	B36-BBC modular range with no base (does not include legs)	417/189	$7,010
B36C-BBC	B36-BBC range top with cabinet base and 6″ adjustable legs	457/207	$9,270
B36D-BBC	B36-BBC range top with standard oven base and 6″ adjustable legs	657/298	$10,187
B36A-BBC	B36-BBC range top with convection oven base and 6″ adjustable legs	707/321	$12,486



Also available with the thermostatic griddle on the right (model B36-CTT)

B36-TTC	Two 12″ 32,000 BTU griddles with thermostatic control, 1″ thick steel surface with side splashers, grease drawer holds 3/4 gallon, and one 12″, 32,000 BTU charbroiler section, cast iron grates with surface temperature of up to 725°F (380°C), 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator and two year warranty.		
B36N-TTC	B36-BBC modular range with no base (does not include legs)	437/198	$8,505
B36C-TTC	B36-BBC range top with cabinet base and 6″ adjustable legs	477/216	$10,689
B36D-TTC	B36-BBC range top with standard oven base and 6″ adjustable legs	677/307	$11,901
B36A-TTC	B36-BBC range top with convection oven base and 6″ adjustable legs	727/330	$13,779

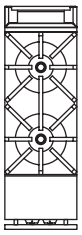


Also available with the thermostatic griddle on the right (model B36-HTT)

B36-TTH	Two 12″ 32,000 BTU griddles with thermostatic control, 1″ thick steel surface with side splashers, grease drawer holds 3/4 gallon, and one 12″ 32,000 BTU hot top section, cast iron hot top with surface temperature of up to 700°F (371°C), 7″ stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5″ flue riser, pressure regulator and two year warranty.		
B36N-TTH	B36-TTH modular range with no base (does not include legs)	489/222	$8,440
B36C-TTH	B36-TTH range top with cabinet base and 6″ adjustable legs	529/240	$10,623
B36D-TTH	B36-TTH range top with standard oven base and 6″ adjustable legs	729/331	$11,388
B36A-TTH	B36-TTH range top with convection oven base and 6″ adjustable legs	779/353	$12,720

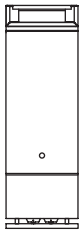
12" HEAVY DUTY RANGES

FULL WIDTH TOPS



Model	Description	Approximate shipping weight lbs/kg	List Price
B12-B	**Two Burner** - Two open top 35,000 BTU burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B12N-B	B12-B modular range with no base (does not include legs)	190/86	$3,450
B12C-B	B12-B range top with cabinet base and 6" adjustable legs	240/109	$3,772

B12-G	**Griddle** - One 12", 32,000 BTU griddle section, 1" thick steel surface with side splashers, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B12N-G	B12-G modular range with no base (does not include legs)	175/79	$3,972
B12C-G	B12-G range top with cabinet base and 6" adjustable legs	225/102	$ 4,220

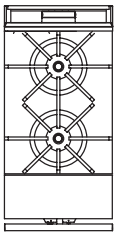


B12-H	**Hot Top** - One 12", 32,000 BTU hot top section, cast iron hot top with surface temperature of up to 700°F (371°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B12N-H	B12-H modular range with no base (does not include legs)	130/59	$3,865
B12C-H	B12-H range top with cabinet base and 6" adjustable legs	180/82	$4,204

B12-C	**Charbroiler** - One 12", 32,000 BTU charbroiler section, cast iron grates with surface temperature of up to 725°F (380°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B12N-C	B12-C modular range with no base (does not include legs)	157/71	$4,070
B12C-C	B12-C range top with cabinet base and 6" adjustable legs	207/94	$4,678

18" HEAVY DUTY RANGES

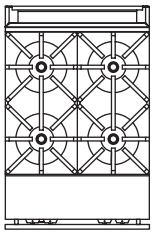
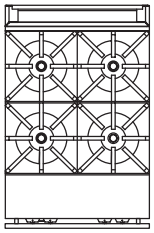
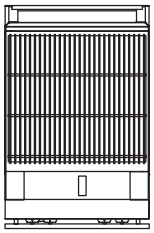
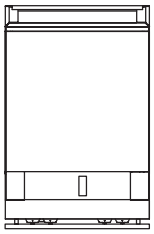
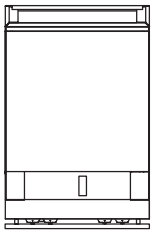
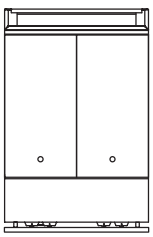
FULL WIDTH TOP



Model	Description	Approximate shipping weight lbs/kg	List Price
B18-X	**18" Burner** - Two open top 45,000 BTU burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
B18N-X	B18-X modular range with no base (does not include legs)	280/127	$3,865
B18C-X	B18-X range top with cabinet base and 6" adjustable legs	365/165	$4,285

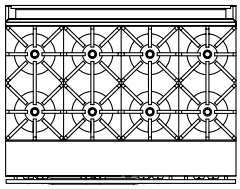
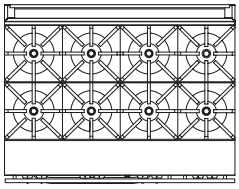
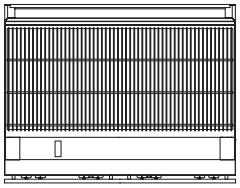
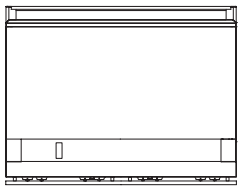
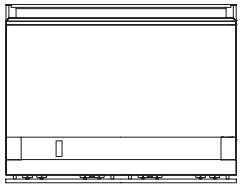
24" HEAVY DUTY RANGES

FULL WIDTH TOP

	Model	Description	Approximate shipping weight lbs/kg	List Price
	**B24-BB**	**Four Burner -** Four open top 35,000 BTU burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-BB	B24-BB modular range with no base (does not include legs)	395/179	$4,717
	B24C-BB	B24-BB range top with cabinet base and 6" adjustable legs	480/218	$5,355
	**B24-BB-SU**	**Four Burner Step Up -** Four open top 35,000 BTU step up burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-BB-SU	B24-BB-SU modular range with no base (does not include legs)	395/179	$5,112
	B24C-BB-SU	B24-BB-SU range top with cabinet base and 6" adjustable legs	480/218	$6,536
	**B24-CC**	**Charbroiler -** Two 12", 32,000 BTU charbroiler sections with separate controls, cast iron grates with surface temperature of up to 725°F (380°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-CC	B24-CC modular range with no base (does not include legs)	300/136	$5,411
	B24C-CC	B24-CC range top with cabinet base and 6" adjustable legs	360/163	$6,627
	**B24-GG**	**Griddle -** Two 12", 32,000 BTU griddle sections, 1" thick steel surface with side splashers, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-GG	B24-GG modular range with no base (does not include legs)	300/136	$5,175
	B24C-GG	B24-GG range top with cabinet base and 6" adjustable legs	360/163	$6,201
	**B24-TT**	**Thermostatic Griddle -** Two 12", 32,000 BTU griddle sections with separate thermostatic controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-TT	B24-TT modular range with no base (does not include legs)	300/136	$5,913
	B24C-TT	B24-TT range top with cabinet base and 6" adjustable legs	360/163	$6,703
	**B24-HH**	**Hot Top -** Two 12", 32,000 BTU hot top sections, cast iron hot top with surface temperature of up to 700°F (371°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B24N-HH	B24-HH modular range with no base (does not include legs)	205/93	$5,121
	B24C-HH	B24-HH range top with cabinet base and 6" adjustable legs	280/127	$6,067

48" HEAVY DUTY RANGES

FULL WIDTH TOP

	Model	Description	Approximate shipping weight lbs/kg	List Price
	**B48-BBBB**	**Eight Burner** - Eight open top 35,000 BTU burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B48N-BBBB	B48-BBBB modular range with no base (does not include legs)	695/313	$7,195
	B48C-BBBB	B48-BBBB range top with two 24" cabinet bases and 6" adjustable legs	790/358	$9,609
	B48D-BBBB	B48-BBBB range top with standard oven base and 6" adjustable legs	805/362	$10,748
	B48A-BBBB	B48-BBBB range top with convection oven base and 6" adjustable legs	855/385	$13,534
	**B48-BBBB-SU**	**Eight Burner Step-Up** - Eight open top 35,000 BTU step up burners with separate controls, removable welded grates, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B48N-BBBB-SU	B48-BBBB-SU modular range with no base (does not include legs)	695/313	$8,374
	B48C-BBBB-SU	B48-BBBB-SU range top with two 24" cabinet bases and 6" adjustable legs	790/358	$11,154
	B48D-BBBB-SU	B48-BBBB-SU range top with standard oven base and 6" adjustable legs	805/362	$12,043
	B48A-BBBB-SU	B48-BBBB-SU range top with convection oven base and 6" adjustable legs	855/385	$15,219
	**B48-CCCC**	**Charbroiler** - Four 12", 32,000 BTU charbroiler sections with separate controls, cast iron grates with surface temperature of up to 725°F (380°C), 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B48N-CCCC	B48-**CCCC** modular range with no base (does not include legs)	630/286	$9,128
	B48C-CCCC	B48-**CCCC** range top with two 24" cabinet bases and 6" adjustable legs	720/326	$10,997
	B48D-CCCC	B48-**CCCC** range top with standard oven base and 6" adjustable legs	740/336	$11,676
	B48A-CCCC	B48-**CCCC** range top with convection oven base and 6" adjustable legs	790/359	$15,041
	**B48-GGGG**	**Griddle** - Four 12", 32,000 BTU griddle sections, 1" thick steel surface with side splashers, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B48N-GGGG	B48-**GGGG** modular range with no base (does not include legs)	705/320	$8,468
	B48C-GGGG	B48-**GGGG** range top with two 24" cabinet bases and 6" adjustable legs	740/336	$10,416
	B48D-GGGG	B48-**GGGG** range top with standard oven base and 6" adjustable legs	825/375	$11,565
	B48A-GGGG	B48-**GGGG** range top with convection oven base and 6" adjustable legs	875/397	$14,302
	**B48-TTTT**	**Thermostatic Griddle** - Four 12", 32,000 BTU griddle sections with separate thermostatic controls, 1" thick steel surface with side splashers, grease drawer holds 3/4 gallon, 7" stainless steel front rail with belly bar, stainless steel front and sides, fully insulated lining and burner boxes, 5" flue riser, pressure regulator and two year warranty.		
	B48N-TTTT	B48-**TTTT** modular range with no base (does not include legs)	705/320	$8,763
	B48C-TTTT	B48-**TTTT** range top with two 24" cabinet bases and 6" adjustable legs	740/336	$10,778
	B48D-TTTT	B48-**TTTT** range top with standard oven base and 6" adjustable legs	825/375	$12,742
	B48A-TTTT	B48-**TTTT** range top with convection oven base and 6" adjustable legs	875/397	$14,932

OPTIONS & ACCESSORIES

SPREADER CABINETS

Model	Description	Approximate shipping weight lbs/kg	List Price
B-12-S	**12" Spreader Cabinet** - 12" wide x 37-3/4" deep spreader cabinet		
B12N-S	12" modular spreader plate	100/45	$1,236
B12C-S	12" spreader plate with cabinet base	121/54	$1,797
B-18-S	**18" Spreader Cabinet** - 18" wide x 37-3/4" deep spreader cabinet		
B18N-S	18" modular spreader plate	110/49	$1,350
B18C-S	18" spreader plate with cabinet base	131/60	$1,917
B-24-SS	**24" Spreader Cabinet** - 24" wide x 37-3/4" deep spreader cabinet		
B24N-SS	24" modular spreader plate	150/68	$1,411
B24C-SS	24" spreader plate with cabinet base	180/81	$2,050
B-36-SSS	**36" Spreader Cabinet** - 36" wide x 37-3/4" deep spreader cabinet		
B36N-SSS	36" modular spreader plate	220/99	$2,075
B36C-SSS	36" spreader plate with cabinet base	260/117	$2,630

For special size spreader cabinets, up to 36" wide, use the price of the next largest size and add $640. Example: an 10" spreader with a cabinet base would be $1,797 *(the price of a 12" unit) + $640.*

Additional options for spreader cabinets:

Utility service cabinet with 1-1/4" regulator and shut-off $2,009

CASTER SUPPORT FRAMES AND STANDS

Model	Description	Approximate shipping weight lbs/kg	List Price (w/legs)	List Price (w/casters)
BCF	**Caster Frames** - for use with heavy duty ranges with oven or open cabinet base in lieu of standard legs. Caster frames increase the cooking height to 37". Height is not field adjustable.			
BCF-48	48" wide caster frame	142/65		$2,675
BCF-60	60" wide caster frame	174/79		$3,527
BCF-72	72" wide caster frame	210/95		$3,734
BCF-84	84" wide caster frame	245/120		$4,880
	For special size frames contact the factory.			
BL	**Modular Stands** - 28" high stand for modular units, available with legs or casters			
BL-24	24" wide stand with legs	88/40	$2,019	$2,491
BL-36	36" wide stand with legs	150/69	$2,184	$2,650
BL-48	48" wide stand with legs	198/91	$2,783	$3,254
BL-60	60" wide stand with legs	210/95	$3,048	$3,742
BL-72	72" wide stand with legs	245/112	$3,583	$4,277

OPTIONS & ACCESSORIES

FLUE RISERS

Model	Description	Approximate shipping weight lbs/kg	Aliminized Back List Price	Stainless Back List Price
BR24-12	24″ high x 12″ wide flue riser	30/14	$513	$686
BR24-18	24″ high x 18″ wide flue riser	31/14	$612	$806
BR24-24	24″ high x 24″ wide flue riser	33/15	$622	$832
BR24-36	24″ high x 36″ wide flue riser	62/28	$742	$1,029
BR24-48	24″ high x 48″ wide flue riser	80/37	$1,005	$1,344
BR24-60	24″ high x 60″ wide flue riser	92/41	$1,201	$1,557
BR24-72	24″ high x 72″ wide flue riser	102/46	$1,463	$1,844
BR36-12	36″ high x 12″ wide flue riser	20/9	$754	$1,062
BR36-18	36″ high x 18″ wide flue riser	31/14	$884	$1,148
BR36-24	36″ high x 24″ wide flue riser	33/15	$917	$1,235
BR36-36	36″ high x 36″ wide flue riser	62/28	$1,135	$1,491
BR36-48	36″ high x 48″ wide flue riser	80/37	$1,529	$1,932
BR36-60	36″ high x 60″ wide flue riser	94/41	$1,725	$2,177
BR36-72	36″ high x 72″ wide flue riser	106/48	$2,009	$2,545

Available in standard or tubed shelving, specifiy when ordering.

BRS24-12	24″ high x 12″ wide flue riser with shelf	41/19	$830	$1,003
BRS24-18	24″ high x 18″ wide flue riser with shelf	52/24	$939	$1,129
BRS24-24	24″ high x 24″ wide flue riser with shelf	59/27	$1,048	$1,247
BRS24-36	24″ high x 36″ wide flue riser with shelf	83/38	$1,267	$1,537
BRS24-48	24″ high x 48″ wide flue riser with shelf	90/41	$1,419	$1,741
BRS24-60	24″ high x 60″ wide flue riser with shelf	108/48	$1,572	$1,908
BRS24-72	24″ high x 72″ wide flue riser with shelf	129/57	$1,900	$2,257

Available in standard or tubed shelving, specifiy when ordering.

BRS36-12	36″ high x 12″ wide flue riser with two shelves	59/27	$1,310	$1,517
BRS36-18	36″ high x 18″ wide flue riser with two shelves	68/31	$1,430	$1,623
BRS36-24	36″ high x 24″ wide flue riser with two shelves	79/35	$1,561	$1,869
BRS36-36	36″ high x 36″ wide flue riser with two shelves	100/45	$1,834	$2,173
BRS36-48	36″ high x 48″ wide flue riser with two shelves	127/58	$2,173	$2,549
BRS36-60	36″ high x 60″ wide flue riser with two shelves	150/68	$2,686	$3,109
BRS36-72	36″ high x 72″ wide flue riser with two shelves	180/81	$3,221	$3,729

For special size flue risers, up to 72″ wide, use the price of the next largest size and add $366. Example: a 24″ x 42″ flue riser would be $1,005 (the price of a 48″ wide riser) + $366.

Additional options for flue risers:

Double Hinged Range Faucet/Pot Filler (add to list of flue riser) $2,042

OPTIONS & ACCESSORIES

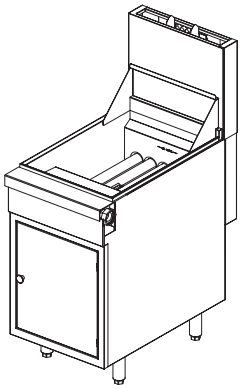
HEAVY DUTY RANGES

FRONT RAILS	
Continuous stainless steel front rail (cannot include spreaders or fryers)	$13 per inch
9" deep solid front rail without belly bar	$14 per inch
9" deep solid front rail with cutting board	$31 per inch
Front rail with sauce pans (5-1/9 pans on 36" front rail)	$710
OVEN BASED RANGES	
Stainless steel rear (36" wide units)	$764
Stainless steel exterior bottom	$819
Stainless steel oven burner box	STD
Stainless steel oven interior (bottom remains porcelain)	$164
CABINET BASED RANGES	
Stainless steel rear, 36" or 48"	$437
Stainless steel rear, 12" or 24"	$459
Stainless steel exterior bottom	$819
Less doors (half sections)	N/C
Stainless steel intermediate fixed shelf	$175
TABLE TOP RANGES	
Stainless steel rear	$328
Stainless steel exterior bottom	STD
Insulated base for mounting on refridgerated base (other than blodgett Range)	$1,059
4" legs (set of 4)	$186
OPEN BURNER OPTION	
Stainless steel burner box and diverters	STD
Rear hot tops on open burners	$349 per foot
Cast iron grate top in lieu of welded grate top	N/C
Convert open burner to s/s work surface	Deduct $175 per 2 burners
RACKS, LEGS & CASTERS	
Extra oven racks	$164
Casters in lieu of legs (add to cost)	$495
Bolt down flanged feet	$196

OPTIONS & ACCESSORIES

OVERLAPPING GRIDDLE OPTIONS *(Add to griddle price)*	
48″ Overlapping griddle	$546
60″ Overlapping griddle	$787
72″ Overlapping griddle	$1,013
GROOVED GRIDDLE OPTIONS *(Add to griddle price)*	
24″ Grooved griddle	$1,834
36″ Grooved griddle	$2,587
48″ Grooved griddle	$3,341
CHROME GRIDDLE OPTIONS *(Add to griddle price)*	
24″ Chrome griddle	$3,745
36″ Chrome griddle	$4,171
48″ Chrome griddle	$5,764
60″ Chrome griddle	$6,998
CHARBROILER OPTIONS	
48″ Overlapping charbroiler	$492
60″ Overlapping charbroiler	$622
72″ Overlapping charbroiler	$742
Plated fish grids - 6″ sections (in lieu of grates)	$175
Plated fish grids - 6″ sections (in addition to grates)	$218
Replacement briquettes - 5 lb. bag	$66
SECTIONAL OPTIONS	
Deep ranges - add to standard range prices	$972
GAS PRESSURE AND CONNECTION OTIONS	
1-1/4″ Gas pressure regulator (shipped loose) natural gas - preset at 6″ max capacity 2,500,000 BTU (P/N 4450009)	$229
1-1/4″ Gas pressure regulator (shipped loose) LP gas - preset at 10″ max capacity 2,500,000 BTU (P/N 4450010)	$229
1″ Gas pressure regulator (shipped loose) natural gas - preset at 6″ max capacity 600,000 BTU (P/N 1167782)	$142
1″ Gas pressure regulator (shipped loose) LP gas - preset at 10″ max capacity 600,000 BTU (P/N 1167783)	$142
1″ Gas shut off valve (shipped loose) (P/N 4450007)	$87
1-1/4″ Gas shut off valve (shipped loose) for sectional batteries (P/N 4450008)	$120
1″ Quick disconnect with 48″ flex hose (P/N 1130195)	$612
1″ Quick disconnect with 60″ flex hose (P/N 1130194)	$721
Cable restraint kit	$65

FRYERS & FILTRATION SYSTEM

	Model	Description	Approximate shipping weight lbs/kg	List Price
		**Sectional Deep Fryer** - Built for Blodgett by Pitco Frialator, features a welded tank with an extra smooth peened finish ensures easy cleaning. Long-lasting, high-temperature alloy stainless steel heat baffles, standing pilot, integrated gas control valve, temperature limit switch front 1-1/4" (3.2 cm) full port drain for quick draining, two year warranty.		
	B16-PR45	16" wide, 45 lb. capacity fryer, 90,000 BTU	140/66	$6,660
	B20-PR65	18" wide, 65 lb. capacity fryer, 110,000 BTU	175/95	$8,876
		Built in filtration system available - must be ordered with fryer		Contact Factory for Pricing

PITCO

A 24" minimum flue riser must be ordered with all fryers:

BR24-16 (24" high, 16" wide flue riser) $579

BR24-20 (24" high, 20" wide flue riser) $589

BR36-16 (36" high, 16" wide flue riser) $863

BR36-20 (36" high, 20" wide flue riser) $884

	B16C-DC	**Drain cabinet** - holds fried food as it drains into a pull out collection drawer, stainless steel drain pan with removable perforated drain screen, two year warranty.	153/70	$3,253

Additional supplies for filtration systems:

Filter paper - 100 sheets $218

Fryer filter powder - 25 lb box $208

OPTIONS & ACCESSORIES

Stainless steel frypot cover (45 lb. fryer)	$218
Stainless steel frypot cover (65 lb. fryer)	$295
Single basket (45 lb. fryer)	$218
Single basket (65 lb. fryer)	$305
Extra twin size basket (45 lb. fryer)	$196
Extra twin size basket (65 lb. fryer)	$328
17" Stainless steel divider **(required when batteried next to open flame)**	$284
Heat lamp	$1,059

HEAVY DUTY REFRIGERATED BASES

SELF CONTAINED

Model	Capacity
20036SB	2 pans
20048SB	4 pans
20060SB	4 pans
20072SB	8 pans
20084SB	8 pans
20096SB	10 pans
20108SB	12 pans
20120SB	12 pans

Model	Description	Approximate shipping weight lbs/kg	List Price
	Self Contained Refrigerated Bases - Stainless steel top, front, sides, back, drawers and interior, self closing drawers, CFC free refrigeration system, foamed in place insulation, rubber magnetic door gaskets, condensate evaporator, adjustable thermostat with external dial thermometer, condensate evaporator, 6" adjustable legs, two year warranty.		
20036SB	36" wide with two 18" drawers	340/153	$10,007
20048SB	48" wide with two 27" drawers	410/185	$10,867
20060SB	60" wide with two 31" drawers	550/248	$12,410
20072SB	72" wide with four 27" drawers	650/293	$12,938
20084SB	84" wide with four 31" drawers	745/335	$14,427
20096SB	96" wide with two 18" drawers and four 27" drawers	855/358	$15,308
20108SB	108" wide with six 27" drawers	960/432	$16,212
20120SB	120" wide with two 18" drawers and four 27" drawers	1075/484	$18,582

REMOTE CONDENSER

Model	Capacity
20036RSB	4 pans
20048RSB	4 pans
20060RSB	6 pans
20072RSB	8 pans
20084RSB	8 pans
20096RSB	12 pans
20108RSB	12 pans

Model	Description	Approximate shipping weight lbs/kg	List Price
	Remote Condenser Refrigerated Bases - Stainless steel top, front, sides, back, drawers and interior, self closing drawers, CFC free refrigeration system, foamed in place insulation, rubber magnetic door gaskets, condensate evaporator, adjustable thermostat with external dial thermometer, condensate drain, 6" adjustable legs, two year warranty.		
20036RSB	36" wide with two 27" drawers	325/146	$9,280
20048RSB	48" wide with two 31" drawers	400/180	$10,603
20060RSB	60" wide with two 18" drawers and two 27" drawers	530/239	$11,329
20072RSB	72" wide with two 27" drawers and two 31" drawers	637/287	$12,884
20084RSB	84" wide with four 18" drawers and two 27" drawers	735/331	$13,820
20096RSB	96" wide with six 27" drawers	835/376	$14,404
20108RSB	108" wide with two 27" drawers and four 31" drawers	940/432	$15,705

OPTIONS & ACCESSORIES

If a range is ordered with a refrigerated base it is permanently mounted at the factory unless specified. The base and top can be ordered to be shipped individually.

Set of 4 casters for 36" andf 48" refrigerated bases	$640
Set of 6 casters for 60", 72", 84" and 96" refrigerated bases	$950
Set of 8 casters for 108" and 120" refrigerated bases	$1,270
Condensate evaporator for remote condensor models	$480

HEAVY DUTY FREEZER BASES

SELF CONTAINED

Model	Capacity
30036SB	2 pans
30048SB	4 pans
30060SB	4 pans
30072SB	8 pans
30084SB	8 pans
30096SB	10 pans
30108SB	12 pans
30120SB	12 pans

Model	Description	Approximate shipping weight lbs/kg	List Price
	Self Contained Freezer Bases - Stainless steel top, front, sides, back, drawers and interior, self closing drawers, CFC free refrigeration system, foamed in place insulation, rubber magnetic door gaskets, condensate evaporator, adjustable thermostat with external dial thermometer, condensate evaporator, 6" adjustable legs, two year warranty.		
30036SB	36" wide with two 18" drawers	340/153	$11,362
30048SB	48" wide with two 27" drawers	410/185	$13,027
20060SB	60" wide with two 31" drawers	550/248	$14,824
30072SB	72" wide with four 27" drawers	650/293	$16,840
30084SB	84" wide with four 31" drawers	745/335	$17,964
30096SB	96" wide with two 18" drawers and four 27" drawers	855/358	$18,725
30108SB	108" wide with six 27" drawers	960/432	$19,750
30120SB	120" wide with two 18" drawers and four 27" drawers	1075/484	$20,004

REMOTE CONDENSER

Model	Capacity
30036RSB	4 pans
30048RSB	4 pans
30060RSB	6 pans
30072RSB	8 pans
30084RSB	8 pans
30096RSB	12 pans
30108RSB	12 pans

Model	Description	Approximate shipping weight lbs/kg	List Price
	Remote Condenser Freezer Bases - Stainless steel top, front, sides, back, drawers and interior, self closing drawers, CFC free refrigeration system, foamed in place insulation, rubber magnetic door gaskets, condensate evaporator, adjustable thermostat with external dial thermometer, condensate drain, 6" adjustable legs, two year warranty.		
30036RSB	36" wide with two 27" drawers	325/146	$11,131
30048RSB	48" wide with two 31" drawers	400/180	$12,597
30060RSB	60" wide with two 18" drawers and two 27" drawers	530/239	$13,677
30072RSB	72" wide with two 27" drawers and two 31" drawers	637/287	$16,047
30084RSB	84" wide with four 18" drawers and two 27" drawers	735/331	$15,804
30096RSB	96" wide with six 27" drawers	835/376	$16,289
30108RSB	108" wide with two 27" drawers and four 31" drawers	940/432	$18,416

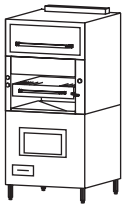
OPTIONS & ACCESSORIES

If a range is ordered with a freezer base it is permanently mounted at the factory unless specified. The base and top can be ordered to be shipped individually.

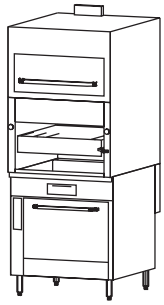
Set of 4 casters for 36" andf 48" refrigerated bases	$640
Set of 6 casters for 60", 72", 84" and 96" refrigerated bases	$950
Set of 8 casters for 108" and 120" refrigerated bases	$1,270
Condensate evaporator for remote condensor models	$480

UPRIGHT BROILERS

INFRARED

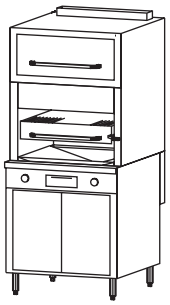


Model	Description	Approximate shipping weight lbs/kg	List Price
	Free Standing Infrared Broiler - Exclusive Perfection Schwank infrared burners, 90 seconds preheat time, washable metal mesh air filter, stainless steel front and sides, black enamel top and rear, roll out broiling area, four position grid height adjustment, round grids are removeable for cleaning, fully insulated lining and burner boxes, 6" adjustable legs, two year warranty.		
B32N-170	Single infrared upright broiler	618/280	$15,914
B32N-171	Single infrared upright broiler with warming oven	693/315	$17,438
B32N-270	Double deck infrared upright broiler	931/423	$25,575



Model	Description	Approximate shipping weight lbs/kg	List Price
	Infrared Broiler with Warming Oven and Sectional Base - Exclusive Perfection Schwank infrared burners, 90 seconds preheat time, washable metal mesh air filter, stainless steel front and sides, black enamel top and rear, roll out broiling area, four position grid height adjustment, round grids are removeable for cleaning, fully insulated lining and burner boxes, warming oven, 6" adjustable legs, two year warranty.		
B32D-171	Infrared broiler with warming oven and standard oven base	860/390	$20,548
B32A-171	Infrared broiler with warming oven and convection oven base	916/416	$22,217

RADIANT



Model	Description	Approximate shipping weight lbs/kg	List Price
B32D-3240	**Radiant Broiler with Warming Oven and Standard Oven Base** - two broiler burners, removable dripping drawer, stainless steel front and sides, four position grid adjustment, fully insulated lining and burner boxes, 6" adjustable legs, two year warranty.	916/416	$16,202
B32C-32B	**Radiant Broiler with Warming Oven and Cabinet Base** - two broiler burners, removable dripping drawer, stainless steel front and sides, four position grid adjustment, fully insulated lining and burner box, s/s cabinet, 6" adjustable legs, two 2 year warranty.	955/433	$14,000

OPTIONS & ACCESSORIES

1" rear gas connection with pressure regulator (models B32D-171, B32A-171)	$474
Extra plated oven rack (models B32D-171, B32A-171)	$144
Stainless steel flue diverter	$113
Casters in lieu of legs	$474

SALAMANDER BROILERS

INFRARED

Model	Description	Approximate shipping weight lbs/kg	List Price
	Infrared Salamanders - Stainless steel construction, dual valve control for left and right operation, two removable broiler racks adjusts to five heights, removable grease drip shields, cool to the touch handle, available in countertop, wall or range mount units, two year warranty		
B36-NFR	36" wide infrared salamader with four 10,000 BTU burners and 30" wide x 14" deep broiler cavity	170/77	$5,768
B48-NFR	48" wide infrared salamader with six 10,000 BTU burners and 42" wide x 14" deep broiler cavity	210/95	$6,108

RADIANT

Model	Description	Approximate shipping weight lbs/kg	List Price
	Radiant Salamanders - Stainless steel construction, dual valve control for left and right operation, two removable broiler racks adjusts to five heights, removable grease drip shields, cool to the touch handle, available in countertop, wall or range mount units, two year warranty		
B36-RAD	36" wide infrared salamader with four 10,000 BTU burners and 30" wide x 14" deep broiler cavity	170/77	$4,985
B48-RAD	48" wide infrared salamader with six 10,000 BTU burners and 42" wide x 14" deep broiler cavity	210/95	$5,360

OPTIONS & ACCESSORIES

	36" MODELS	48" MODELS
Stainless steel rear	$278	$366
Stainless steel bottom	STD	STD
Stainless steel interior	STD	STD
Interpiping to range	$294	$294
Slope enclosure	$1,488	$1,535
Wall mounting kit	$147	$147
Counter Mount Kit	$173	$173
Flue Mount Kit	STD	STD
Chrome Racks	$294	$397

CHEESE MELTERS

INFRARED

Model	Description	Approximate shipping weight lbs/kg	List Price
	Infrared Cheesemelter - Stainless steel exterior, double wall enforced sides and back, removable broiler racks, variable temperature adjustment, independant dual valve control for left and right operation, five position broiler rack platform can be raised and lowered, removable crumb tray, chrome plated cooking racks, two year warranty.		
B36-CM	36" wide infrared cheese melter with four 10,000 BTU burners and 31" x 13" broiler rack (420 sq. in. cooking surface)	170/70	$5,562
B48-CM	48" wide infrared cheese melter with six 10,000 BTU burners and 42" x 14" broiler rack (559 sq. in. cooking surface)	210/95	$5,830
B60-CM	60" wide infrared cheese melter with six 10,000 BTU burners and 54" x 14" broiler rack (698 sq. in. cooking surface)	250/133	$7,292

OPTIONS & ACCESSORIES

	B36-CM	B48-CM	B60-CM
Stainless steel rear	$278	$366	$481
Interpiping to range	$294	$294	$294
Stainless interior	STD	STD	STD
Slope enclosure	$1,488	$1,535	$1,615
Wall mount kit	$147	$147	$221
Counter Mount Kit	$173	$173	$262
Flue Mount Kit	n/c	n/c	n/c
Pass thru units	n/c	n/c	n/c

STEAMER INTRODUCTION

STEAM SOURCES

Blodgett offers two types of steam sources for convection steamers:

STEAM GENERATORS: an atmosheric steam generator that supplies steam to self contained convection steamers.
BOILERS: a pressure boiler operating at 9-11 psi for self contained convection steamers. When sized correctly, allows for draw-off steam to power other pieces of equipment.

ELECTRIC CONVECTION STEAMERS

TABLE TOP CONVECTION STEAMERS

Shown with optional stand

Model	Description	Approximate shipping weight lbs/kg	List Price
SN-E	**Electric Table Top Convection Steamer** - features include atmospheric steam generator, manual controls, leveling legs, pan guides and 3/8" Y strainer, deliming port on rear of unit, coved corners, auto blowdown, and split water line, 316 stainless steel steamer compartment liner and delime power mode. One year warranty		
SN-3E	3 pan electric table top convection steamer (7.5 kW)	170/77	$6,870
SN-5E	5 pan electric table top convection steamer (15 kW)	205/93	$9,920

CABINET BASE CONVECTION STEAMERS

Model	Description	Approximate shipping weight lbs/kg	List Price
SC-E	**Electric Convection Steamer with 24" Cabinet Base** - features include manual controls, pan guides, split water line, deliming port on rear of unit, coved corners and auto blowdown, one stainless steel atmospheric steam generator for each compartment, separate controls for each compartment, 316 stainless steel steamer compartment liner and delime power mode. Adjustable 6" legs with bullet feet in front and flanged feet in rear for leveling. One year warranty.		
SC-7E	Two compartment electric convection steamer comprised of one 3 pan and one 4 pan compartment (17.5 kW total) on a 24" cabinet base	400/181	$19,940
SC-10E	Two compartment electric convection steamer comprised of two 5 pan compartments (30 kW total) on a 24" cabinet base	450/204	$20,890

BOILER BASE CONVECTION STEAMERS

Refer to Boiler Sizing Guide on page 65 for powering additional pieces.

Model	Description	Approximate shipping weight lbs/kg	List Price
SB-E	**Convection Steamer Mounted on an Electric Boiler Base** - features include manual controls, split water line, adjustable 6" legs with bullet feet in front and flanged feet in rear for leveling, pan guides, auto blowdown, and 316 stainless steel steamer compartment liner with coved corners, CSD-1 compliant. Mounted on electric pressure boiler rated at 15 PSI. Startup by factory authorized service agent. One year warranty.		
SB-6E	Two compartment convection steamer comprised of two 3 pan steamer compartments on a 24" electric boiler base (24kW)	600/272	$26,400
SB-10E	Two compartment convection steamer comprised of two 5 pan steamer compartments on a 24" electric boiler base (36kW)	750/340	$28,100
SB-16E	Two compartment convection steamer comprised of two 8 pan steamer compartments on a 36" electric boiler base (42kW)	900/408	$33,780
	Optional 36" (610 mm) boiler base available. See Options & Accessories page for pricing. Add 50 lbs (23 kg) to weight for 36" base.		

GAS CONVECTION STEAMERS

TABLE TOP CONVECTION STEAMERS

Model	Description	Approximate shipping weight lbs/kg	List Price
SN-G	**Gas Table Top Convection Steamer** - features include stainless steel atmospheric steam generator, manual controls, leveling legs, pan guides, deliming port on side of generator, auto blowdown, electronic ignition, delime power mode, split water line, 316 stainless steel steamer compartment liner and coved corners. One year warranty.		
SN-5G	5 pan gas counter convection steamer (45,000 BTU)	280/127	$13,445

CABINET BASE CONVECTION STEAMERS

Model	Description	Approximate shipping weight lbs/kg	List Price
SC-G	**Gas Convection Steamer with 24" Cabinet Base** - features include individual manual controls for each compartment, pan guides, deliming port on side of generator, auto blowdown, electronic ignition, delime power mode, split water line, one stainless steel atmospheric steam generator for each compartment, 316 stainless steel steamer compartment liner and coved corners. Adjustable 6" legs with bullet feet in front and flanged feet in rear for leveling. One year warranty		
SC-7G	Two compartment gas convection steamer comprised of one 3 pan and one 4 pan compartment (90,000 BTU total)	700/318	$21,875
SC-10G	Two compartment gas convection steamer comprised of two 5 pan compartments (90,000 BTU total)	750/340	$22,375

SC-GH	**High Efficiency Gas Floor Model Convection Steamer with 24" Cabinet Base** - features include a generator design that provides higher steam output than our standard gas steamers, steam jets for balanced cooking, individual manual controls for each compartment, pan guides, split water line, deliming port in front of generator, 316 stainless steel steamer compartment liner, high output stainless steel atmospheric steam generator for each compartment, auto blowdown, electronic ignition, easy front access delime power switch, and coved corners. Adjustable 6" legs with bullet feet in front and flanged feet in rear for leveling. One year warranty.		
SC-5GH	5 pan high efficiency gas convection steamer (95,000 BTU)	520/236	$20,470
SC-7GH	Two compartment high efficiency gas convection steamer comprised of one 3 pan and one 4 pan compartment (140,000 BTU total)	700/318	$22,270
SC-10GH	Two compartment high efficiency gas convection steamer comprised of two 5 pan compartments (190,000 BTU total)	750/340	$30,305
SC-16GH	Two compartment high efficiency gas convection steamer comprised of two 8 pan compartments (190,000 BTU total) **(36" cabinet base)**	1000/454	$38,260

GAS CONVECTION STEAMERS

BOILER BASE CONVECTION STEAMERS

Refer to Boiler Sizing Guide on page 65 for powering additional pieces.

Model	Description	Approximate shipping weight lbs/kg	List Price
SB-G	**Convection Steamer Mounted on a Gas Boiler Base** - features include manual controls, split water line, type 316 stainless steel steamer compartment liner, adjustable 6" legs with bullet feet in front and flanged feet in rear for leveling, pan guides, auto blowdown, electronic ignition, coved corners and CSD-1 compliant. Mounted on gas pressure boiler rated at 15 PSI. Startup by factory authorized service agent. One year warranty.		
SB-6G	Two compartment convection steamer comprised of two 3 pan steamer compartments on a 24" gas boiler base (140,000 BTU)	680/308	$25,485
SB-10G	Two compartment convection steamer comprised of two 5 pan steamer compartments on a 24" gas boiler base (200,000 BTU)	870/395	$27,740
SB-16G	Two compartment convection steamer comprised of two 8 pan steamer compartments on a 36" gas boiler base (300,000 BTU)	990/449	$33,155
	Optional 36" (610 mm) boiler base available. See Options & Accessories page for pricing. Add 50 lbs (23 kg) to weight for 36" base.		

DIRECT STEAM CONVECTION STEAMERS

CABINET BASE CONVECTION STEAMERS

Optional 36" (610 mm) boiler base available. See Options & Accessories page for pricing. Add 50 lbs (23 kg) to weight for 36" base.

Model	Description	Approximate shipping weight lbs/kg	List Price
SC-DS	**Convection Steamer Mounted on 24" Cabinet Base Operating on Direct Steam** - features include manual controls, pan guides, 316 stainless steel steamer compartment liner, 6" legs with bullet feet in front and flanged feet in rear for leveling, steam condensing system, pressure reducing valve for incoming steam, and coved corners. One year warranty.		
SC-6DS	Two compartment convection steamer comprised of two 3 pan compartments on a 24" cabinet base	500/227	$19,960
SC-10DS	Two compartment convection steamer comprised of two 5 pan compartments on a 24" cabinet base	600/272	$21,345
SC-16DS	Two compartment convection steamer comprised of two 8 pan compartments on a 36" cabinet base	750/340	$25,435

STEAM COIL CONVECTION STEAMERS

BOILER BASE CONVECTION STEAMERS

Refer to Boiler Sizing Guide on page 65 for powering additional pieces.

Model	Description	Approximate shipping weight lbs/kg	List Price
SB-SC	**Convection Steamer with a 24" Steam Coil Boiler Base** - features include manual controls, 316 stainless steel steamer compartment liner, 6" legs with bullet feet in front and flanged feet in rear for leveling, pan guides, auto blowdown, and coved corners. Mounted on stainless steel steam coil boiler rated at 15 PSI with input rate of 25-50 PSI and CSD-1 compliant. One year warranty.		
SB-6SC	Two compartment convection steamer comprised of two 3 pan compartments on a 24" steam coil boiler base	550/249	$27,945
SB-10SC	Two compartment convection steamer comprised of two 5 pan compartments on a 24" steam coil boiler base	675/306	$28,475
SB-16SC	Two compartment convection steamer comprised of two 8 pan compartments on a 36" steam coil boiler base	800/363	$33,420
	Optional 36" (610 mm) boiler base available. See Options & Accessories page for pricing. Add 50 lbs (23 kg) to weight for 36" base.		

ELECTRIC & GAS BOILER BASE CABINETS

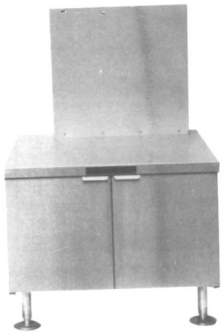
BOILERS IN 24" OR 36" CABINET BASES

CB-E 36" shown

Refer to Boiler Sizing Guide on page 65 for powering equipment.

Model	Description	Approximate shipping weight lbs/kg	List Price
CB24	28" (711 mm) high x 24" (610 mm) wide x 33" (838mm) deep stainless steel cabinet with internal gas or electric boiler, auto blowdown, electronic ignition on all gas boilers, CSD-1 compliant and four 6" bullet feet for leveling. One year warranty		
CB24-24E	24" cabinet with 24 kW electric boiler	400/181	$14,665
CB24-36E	24" cabinet with 36 kW electric boiler	400/181	$14,895
CB24-42E	24" cabinet with 42 kW electric boiler	400/181	$15,350
CB24-48E	24" cabinet with 48 kW electric boiler	400/181	$15,585
CB24-140G	24" cabinet with 140,000 BTU gas boiler	425/193	$15,905
CB24-200G	24" cabinet with 200,000 BTU gas boiler	425/193	$16,095

Consult factory for pricing on mounting equipment on boiler base cabinets.



CB-G 36" shown

Refer to Boiler Sizing Guide on page 65 for powering equipment.

Model	Description	Approximate shipping weight lbs/kg	List Price
CB36	28" (711 mm) high x 36" (914 mm) wide x 33" (838mm) deep cabinet with internal gas or electric boiler, auto blowdown, electronic ignition on all gas boilers, CSD-1 compliant and four 6" bullet feet for leveling. One year warranty		
CB36-24E	36" cabinet with 24 kW electric boiler	440/200	$15,245
CB36-36E	36" cabinet with 36 kW electric boiler	425/193	$15,490
CB36-42E	36" cabinet with 42kW electric boiler	425/193	$15,945
CB36-48E	36" cabinet with 48kW electric boiler	425/193	$16,170
CB36-140G	36" cabinet with 140,000 BTU gas boiler	500/227	$15,395
CB36-200G	36" cabinet with 200,000 BTU gas boiler	525/238	$16,170
CB36-250G	36" cabinet with 250,000 BTU gas boiler	525/238	$16,750
CB36-300G	36" cabinet with 300,000 BTU gas boiler	525/238	$18,255

Consult factory for pricing on mounting equipment on boiler base cabinets.

WATER QUALITY INFORMATION

Water quality is a major factor affecting the function, reliability and life of your steamer. Boiler and steam generator maintenance as well as the use of good quality feed water are the responsibility of the owner/user. The use of poor quality feed water will void your warranty. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids:	Less than 60 PPM	Total alkalinity:	Less than 20 PPM
Silica:	Less than 13 PPM	Chlorine:	Less than 1.5 PPM
pH Factor:	7.0 - 8.5		

Water which fails to meet these standards should be treated with professional water treatment. Blodgett recommends Selecto Scientific for a water conditioner to meet the needs of your location. Contact Selecto at 800-635-4017.

SELECTO SCIENTIFIC INCORPORATED

STEAM BOILER SIZING GUIDE

Use this guide when calculating the correct size boiler you will need to power direct steam equipment.

1 Boiler Horsepower (BHP) = Approximately 33, 475 BTU
1 Boiler Horsepower (BHP) = Approximately 10 kW
1 Boiler Horsepower (BHP) = Approximately 34.5 LBS./Hour of steam
Actual steam output depends upon boiler efficiency

As a general rule:

- Blodgett Convection Steamers - require 30 LBS./hour of steam at start-up & operation or each steamer requires approximately 1 BHP per compartment
- Blodgett Steam Kettles - require approximately 1 BHP per 20 gallons to operate at medium heat. Example - 40 Gals = 2 BHP

STEAM FLOW RATING OF BLODGETT STEAM BOILERS		
ENERGY INPUT (BTU)	**STEAM OUPUT LBS./HOUR**	**BOILER HORSEPOWER**
140,000 BTU	100	2.9
200,000 BTU (24")	110	3.2
200,000 BTU (36")	138	4.0
250,000 BTU	155	4.5
300,000 BTU	183	5.3
ENERGY INPUT (Kw)	**STEAM OUPUT LBS./HOUR**	**BOILER HORSEPOWER**
24 kW	69	2.0
36 kW	107	3.1
42 kW	128	3.7
48 kW	148	4.3

STEAM FLOW RATE REQUIREMENTS OF BLODGETT DIRECT STEAM KETTLES (15 PSI AT THE KETTLE)							
CAPACITY		**FAST COOK**		**MEDIUM COOK**		**STOCK KETTLE**	
GALS.	**LITRE**	**LBS./HR**	**KGS./HR**	**LBS./HR**	**KGS./HR**	**LBS./HR**	**KGS./HR**
6	23	11	5	9	4	6	3
10	38	22	10	18	8	11	5
20	76	44	20	35	16	22	10
30	114	66	30	53	24	33	15
40	152	88	40	70	32	44	20
60	227	132	60	105	48	66	30
80	303	176	80	140	64	88	40
100	379	220	100	175	80	110	50

SIZING EXAMPLE

Quantity (1) 40 Gallon Direct Steam Kettle (Cooking on medium heat)	70 LBS./HR
Quantity (1) 6-Pan Convection Steamer (30 LBS./HR x 2 Compartments)	60 LBS./HR
Total Requirement:	130 LBS./HR

130 / 34.5 LBS./HR = 3.77 BHP - select boiler accordingly

OPTIONS & ACCESSORIES

CONVECTION STEAMERS & BOILER CABINETS

Pan guides in cabinet base	$375
Manual boiler blow down	Deduct $375
Single pantry 68" wash down spray hose and bracket	$1,235
Double pantry 68" wash down spray hose and bracket	$1,450
Pressure regulating valve (10-40 PSI)	$825
Ball float trap	$1,080
Load compensating timer	$520
Water in "Y" strainer	$95
Opening in cabinet base door to view water level sight glass	$470
Steam take off kit for connecting steam kettle to boiler cabinet	$365
Additional front flanged feet (price per pair)	$95
COUNTERTOP OPTIONS	
Set of four stainless steel 4" legs	$285
18", 28" or 34" stainless steel stand	$1,530
Stacking kit	$230
Interconnect plumbing for two units (factory installed)	$380
PRISON PACKAGES	
Locking control panel cover, tamper proof screws, tack welds, locking cabinet base doors, where applicable	$3,020
Perforated flue cover for gas steamers	$620
36" WIDE BOILER BASE WITH AUTO BLOWDOWN - UPGRADE FROM 24" CABINET	
For 6 pan electric steamer	$1,540
For 6 pan gas steamer	$2,225
For 6 pan direct steam and steam coil steamers	$1,540
For 10 pan electric and gas steamers	$2,225
For 10 pan direct steam and steam coil steamers	$1,540
BOILER BASE OPTIONS	
24" wide stainless steel back	$350
36" wide stainless steel back	$440
42" wide stainless steel back	$495
44" wide stainless steel back	$495
48" wide stainless steel back	$580
60" wide stainless steel back	$730
24" wide stainless steel frame	$1,085
36" wide stainless steel frame	$1,760
42" wide stainless steel frame	$2,155
44" wide stainless steel frame	$2,130
48" wide stainless steel frame	$2,355
60" wide stainless steel frame	$2,940

OPTIONS & ACCESSORIES

CONVECTION STEAMERS & BOILER CABINETS

POWER INCREASE OPTIONS	
7.5 kW increased to 10 kW	$200
24 kW increased to 36 kW	$1,380
24 kW increased to 42 kW	$1,520
24 kW increased to 48 kW (voltages over 208 only)	$1,685
36 kW increased to 42 kW	$1,300
36 kW increased to 48 kW (voltages over 208 only)	$1,300
42 kW increased to 48 kW (voltages over 208 only)	$1,300
140,000 BTU increased to 200,000 BTU	$1,335
140,000 BTU increased to 250,000 BTU (must have 36" cabinet)	$2,190
140,000 BTU increased to 300,000 BTU (must have 36" cabinet)	$3,465
200,000 BTU increased to 250,000 BTU (must have 36" cabinet)	$1,335
200,000 BTU increased to 300,000 BTU (must have 36" cabinet)	$2,130
250,000 BTU increased to 300,000 BTU (must have 36" cabinet)	$1,270
VOLTAGE OPTIONS	
380 VAC or 415 VAC, 3 phase, 60 hz for electric models (specify)	$850
440 VAC, 460 VAC or 480 VAC, 3 phase, 60 hz for electric models (specify)	$850
575 VAC or 600 VAC, 3 phase, 60 hz for electric models (specify)	$850
ONE YEAR EXTENDED WARRANTY	
Models SN-E, SC-E, SC-DS	$985
Models SN-G, SC-G, SC-GH, SB-E, SB-G, SB-SC	$1,200

SPECIFICATIONS

CONVECTION STEAMERS

	Pan Capacity (pan depth)				Input	Dimensions (")
COUNTERTOP MODELS	1"	2.5"	4"	6"		
SN-3E	6	3	2	1	7.5 kW	27.5d x 24w x 12.5h
SN-5E	10	5	3	2	15 kW	27.5d x 24w x 21.62h
SN-5G	10	5	3	2	45,000 BTU	32d x 24w x 40.38h
CABINET BASE MODELS						
SC-7E	14	7	4	2	17.5 kW	24d x 33w x 63.75h
SC-10E	20	10	6	4	30 kW	24d x 33w x 73.5h
SC-7G	14	7	4	2	90,000 BTU	33d x 24w x 76.25h
SC-10G	20	10	6	4	90,000 BTU	33d x 24w x 76.13h
SC-5GH High Efficiency Gas	10	5	3	2	95,000 BTU	33.13d x 24w x 59.13h
SC-7GH High Efficiency Gas	14	7	4	2	140,000 BTU	33.13d x 24w x 67.00h
SC-10GH High Efficiency Gas	20	10	6	4	190,000 BTU	33.13d x 24w x 76.88h
SC-16GH High Efficiency Gas	32	16	8	4	190,000 BTU	33.13d x 36w x 70.38h
SC-6DS	12	6	4	2	direct steam	33d x 24w x 55.5h
SC-10DS	20	10	6	4	direct steam	33d x 24w x 68.5h
BOILER BASE MODELS						
SB-6E	12	6	4	2	24 kW	33d x 24w x 55.5h
SB-10E	20	10	6	4	36 kW	33d x 24w x 68.5h
SB-16E	32	16	8	4	42 kW	33d x 36w x 67h
SB-6G	12	6	4	2	140,000 BTU	33d x 24w x 55.5h
SB-10G	20	10	6	4	200,000 BTU	33d x 24w x 68.5h
SB-16G	32	16	8	4	300,000 BTU	33d x 36w x 67h
SB-6SC	12	6	4	2	steam coil	33d x 24w x 55.5h
SB-10SC	20	10	6	4	steam coil	33d x 24w x 55.5h
SB-16SC	32	16	8	4	steam coil	33d x 36w x 67h

BOILER CABINETS

	Input	Dimensions (")
24" WIDE CABINET		
CB24-24E	24 kW	33d x 24w x 28h
CB24-36E	36 kW	33d x 24w x 28h
CB24-42E	42 kW	33d x 24w x 28h
CB24-48E	48 kW	33d x 24w x 28h
CB24-140G	140,000 BTU	33d x 24w x 28h
CB24-200G	200,000 BTU	33d x 24w x 28h
36" WIDE CABINET		
CB36-24E	24 kW	33d x 36w x 28h
CB36-36E	36 kW	33d x 36w x 28h
CB36-42E	42 kW	33d x 36w x 28h
CB36-48E	48 kW	33d x 36w x 28h
CB36-140G	140,000 BTU	33d x 36w x 28h
CB36-200G	200,000 BTU	33d x 36w x 28h
CB36-250G	250,000 BTU	33d x 36w x 28h
CB36-300G	300,000 BTU	33d x 36w x 28h

ELECTRIC STEAM KETTLES

TILTING TABLE TOP KETTLES

Shown with optional cover

KTT-20E

Model	Description	Approximate shipping weight lbs/kg	List Price
KTT-E	**Electric Table Top Kettle with Manual Tilt -** Features include solid state controls with low water level cut-off and indicator, pressure gauge, temperature control, safety relief valve, type 316 stainless steel liner, 2/3 steam jacket, 50 PSI (345 kPa) high pressure operation for higher cooking temperature, integrally mounted controls, removable elements, clean lock to hold kettle in cooking position or 105° for ease of cleaning, and a stainless steel console and trunnion. Water resistant controls on 6, 10 and 12 gallon models. One year warranty.		
KTT-6E	6 gallon (23 liter) electric table top tilting kettle - 7.5 kW	155/70	$7,155
KTT-10E	10 gallon (38 liter) electric table top tilting kettle - 12 kW	205/93	$8,965
KTT-12E	12 gallon (45 liter) electric table top tilting kettle - 12 kW	220/100	$9,330
KTT-20E	20 gallon (76 liter) electric floor tilting kettle - 12 kW	255/116	$10,920

Model	Description	Approximate shipping weight lbs/kg	List Price
KTG-E	**Electric Table Top Kettle with Manual Gear Box Tilt Mechanism -** Features include low water level cut-off and indicator, pressure gauge, temperature control, safety relief valve, type 316 stainless steel liner, 2/3 steam jacket, 50 PSI (345 kPa) high pressure operation for higher cooking temperature, integrally mounted controls, removable elements, and a stainless steel console and permanent lubricated, self-contained gear box tilt mechanism. Water resistant controls. One year warranty.		
KTG-6E	6 gallon (23 liter) electric table top kettle with gear box tilt - 7.5 kW	155/70	$9,350
KTG-10E	10 gallon (38 liter) electric table top kettle with gear box tilt - 12 kW	205/93	$11,140
KTG-12E	12 gallon (45 liter) electric table top kettle with gear box tilt - 12 kW	220/100	$11,510

TILTING TRI-LEG FLOOR KETTLES

Shown with optional cover and tangent draw

Model	Description	Approximate shipping weight lbs/kg	List Price
KLT-E	**Electric Tri-Leg Kettle with Manual Tilt -** Features include 2/3 steam jacket, three stainless steel tubular legs fitted with a four hole adjustable foot for securing to the floor, faucet bracket, removable elements, integral controls with an operating temperature range of 165-285°F (74-140°C) and a maximum pressure of 50 PSI (345 kPa). Type 316 stainless steel liner for 20, 30 and 40 gallon models. One year warranty.		
KLT-20E	20 gallon (76 liter) kettle - 12 kW	350/159	$20,710
KLT-30E	30 gallon (114 liter) kettle - 15 kW	365/166	$21,405
KLT-40E	40 gallon (151 liter) kettle - 18 kW	400/181	$22,250
KLT-60E	60 gallon (227 liter) kettle - 18 kW	465/211	$26,095
KLT-80E	80 gallon (303 liter) kettle - 18 kW	570/259	$28,560
KLT-100E	100 gallon (379 liter) kettle - 24 kW	680/308	$35,140

ELECTRIC STEAM KETTLES

STATIONARY TRI-LEG FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KLS-E	**Electric Tri-Leg Stationary Kettle** - Features include 2/3 steam jacket, three stainless steel tubular legs fitted with a four hole adjustable foot for securing to the floor, 2" sanitary draw off valve with perforated strainer, faucet bracket, removable elements, integral controls with an operating temperature range of 165-285°F (74-140°C) and a maximum pressure of 50 PSI (345 kPa). Type 316 stainless steel liner for 20, 30 and 40 gallon models. One year warranty.		
KLS-20E	20 gallon (76 liter) kettle with hinged cover - 12 kW	250/113	$15,475
KLS-30E	30 gallon (114 liter) kettle with hinged cover - 15 kW	275/125	$15,595
KLS-40E	40 gallon (151 liter) kettle with hinged cover - 18 kW	305/138	$15,750
KLS-60E	60 gallon (227 liter) kettle with spring assist cover - 18 kW	440/200	$19,680
KLS-80E	80 gallon (303 liter) kettle with spring assist cover - 18 kW	495/225	$25,170
KLS-100E	100 gallon (379 liter) kettle with spring assist cover - 24 kW	530/240	$29,350

STATIONARY PEDESTAL FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KPS-E	**Electric Pedestal Stationary Kettle** - Features include 2/3 steam jacket, pedestal stainless steel base with four holes for securing unit to the floor, 2" sanitary draw off valve with perforated strainer, faucet bracket, removable elements, integral controls with an operating temperature range of 165-285°F (74-140°C) and a maximum pressure of 50 PSI (345 kPa). Type 316 stainless steel liner for 20, 30 and 40 gallon models. One year warranty.		
KPS-20E	20 gallon (76 liter) kettle with hinged cover - 12 kW	250/113	$15,475
KPS-30E	30 gallon (114 liter) kettle with hinged cover - 15 kW	275/125	$15,595
KPS-40E	40 gallon (151 liter) kettle with hinged cover - 18 kW	305/138	$15,750
KPS-60E	60 gallon (227 liter) kettle with spring assist cover - 18 kW	440/200	$19,680
KPS-80E	80 gallon (303 liter) kettle with spring assist cover - 18 kW	495/225	$25,170
KPS-100E	100 gallon (379 liter) kettle with spring assist cover - 24 kW	530/240	$28,190

GAS KETTLES

TILTING FLOOR MODEL KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KLT-12G	**Gas Floor Model Kettle with Manual Tilt -** Features include low water level cut-off and indicator, pressure gauge, temperature control, safety relief valve, type 316 stainless steel liner, 2/3 steam jacket, 50 PSI (345 kPa) high pressure operation for higher cooking temperature, integrally mounted controls, electronic ignition, clean lock to hold kettle in cooking position or 105° for ease of cleaning, and a stainless steel console and trunnion. 6" legs for securing to floor. 43,000 BTU. One year warranty.	285/129	$13,995

TILTING TRI-LEG FLOOR KETTLES

Shown with optional cover and faucet

Model	Description	Approximate shipping weight lbs/kg	List Price
KLT-G	**Gas Tri-Leg Kettle with Manual Tilt -** Features include 2/3 steam jacket, electronic ignition, high efficiency power burner, low water shut off with indicator light, pressure switch, pressure relief valve, integral controls with an operating temperature range of 165-275°F (74-135°C) a maximum pressure of 50 PSI (345 kPa) and a stainless steel console, faucet bracket, manual tilt mechanism will allow the kettle to tilt past 90° for complete emptying. Type 316 stainless steel liner for 20 and 40 gallon models. One year warranty		
KLT-20G	20 gallon (76 liter) kettle - 80,000 BTU	750/340	$27,195
KLT-40G	40 gallon (151 liter) kettle - 100,000 BTU	980/444	$28,740
KLT-60G	60 gallon (227 liter) kettle - 120,000 BTU	1195/542	$34,750

STATIONARY TRI-LEG FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KLS-G	**Gas Tri-Leg Stationary Kettle -** Features include 2/3 steam jacket, stainless steel tubular legs fitted with a four hole adjustable foot for securing to the floor, 2" sanitary draw off valve, faucet bracket electronic ignition, integral controls with an operating temperature range of 165-275°F (74-135°C) and a maximum pressure of 50 PSI (345 kPa) for 20-60 gallon and 35 PSI (241 kPa) for 80 and 100 gallon. Type 316 stainless steel liner for 20 and 40 gallon models. One year warranty.		
KLS-20G	20 gallon (76 liter) kettle with hinged cover - 100,000 BTU	490/222	$17,725
KLS-40G	40 gallon (151 liter) kettle with hinged cover - 100,000 BTU	650/294	$20,055
KLS-60G	60 gallon (227 liter) kettle with spring assist cover - 130,000 BTU	800/362	$22,840
KLS-80G	80 gallon (227 liter) kettle with spring assist cover - 150,000 BTU	1000/454	$29,765
KLS-100G	100 gallon (227 liter) kettle with spring assist cover - 150,000 BTU	1150/522	$31,675

KETTLE TABLES

TABLE WITH SLIDING TRAY & DRAIN

Additional table options available, see page 77.

Model	Description	Approximate shipping weight lbs/kg	List Price
KT	22" (559 mm) high x 24" (610 mm) deep kettle table with sliding tray and drain connection. One year warranty.		
KT-26	26" (660mm) wide table	190/86	$5,305
KT-40	40" (1016 mm) wide table	250/113	$7,070
KT-50	50" (1270 mm) wide table	275/125	$8,130
KT-64	64" (1626 mm) wide table	335/152	$9,385
KT-72	72" (1829 mm) wide table	365/166	$9,875
KT-80	80" (2032 mm) wide table	395/179	$10,670

DIRECT STEAM KETTLES

TILTING TABLE TOP KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KTT-DS	**Direct Steam Table Top Kettle with Manual Tilt -** Features include 2/3 steam jacket rated at 50 PSI (345 kPa), manual tilt mechanism will allow the kettle to tilt past 90° for complete emptying, removable reversible tilt handle with heat-proof knob, type 316 stainless steel liner and steam control valve mounted in leg. One year warranty.		
KTT-6DS	6 gallon (23 liter) direct steam table top tilting kettle	75/34	$4,555
KTT-10DS	10 gallon (38 liter) direct steam table top tilting kettle	90/41	$6,460
KTT-12DS	12 gallon (45 liter) direct steam table top tilting kettle	100/45	$7,080
KTT-20DS	20 gallon (76 liter) direct steam table top tilting kettle	125/57	$9,420

See page 77 for optional stand and kettle tables.

TILTING TRI-LEG FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KLT-DS	**Direct Steam Tri-Leg Kettle with Manual Tilt -** Features include 2/3 steam jacket rated at 35 PSI (241 kPa), console mounted steam inlet valve, faucet bracket, tilting mechanism is self locking positive stop action will allow the kettle to tilt past 90° for complete emptying. Type 316 stainless steel liner on 20, 30 and 40 gallon models. One year warranty.		
KLT-20DS	20 gallon (76 liter) kettle	290/132	$10,025
KLT-30DS	30 gallon (114 liter) kettle	335/152	$10,315
KLT-40DS	40 gallon (151 liter) kettle	380/172	$11,305
KLT-60DS	60 gallon (227 liter) kettle	415/188	$12,890
KLT-80DS	80 gallon (303 liter) kettle	475/215	$14,575
KLT-100DS	100 gallon (379 liter) kettle	530/240	$17,610

STATIONARY TRI-LEG FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KLS-DS	**Direct Steam Tri-Leg Stationary Kettle -** Features include 2/3 steam jacket rated at 35 PSI (241 kPa), 2" sanitary draw off valve with perforated strainer, faucet bracket, three stainless steel tubular legs fitted with a four hole adjustable foot for securing to the floor. Type 316 stainles steel liner for 20, 30 and 40 gallon models. One year warranty.		
KLS-20DS	20 gallon (76 liter) kettle with hinged cover	205/93	$8,880
KLS-30DS	30 gallon (114 liter) kettle with hinged cover	230/104	$9,010
KLS-40DS	40 gallon (151 liter) kettle with hinged cover	240/109	$9,065
KLS-60DS	60 gallon (227 liter) kettle with spring assist cover	315/143	$10,865
KLS-80DS	80 gallon (303 liter) kettle with spring assist cover	355/161	$12,560
KLS-100DS	100 gallon (379 liter) kettle with spring assist cover	410/186	$16,820

DIRECT STEAM KETTLES

TILTING PEDESTAL BASE KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KPT-DS	**Direct Steam Pedestal Kettle with Manual Tilt -** Features include 2/3 steam jacket rated at 35 PSI (241 kPa), pedestal stainless steel base with four holes for securing unit to the floor, console mounted steam inlet valve, faucet bracket, tilting mechanism is self locking positive stop action will allow the kettle to tilt past 90° for complete emptying, type 316 stainless steel liner for 20, 30 and 40 gallon models. One year warranty.		
KPT-20DS	20 gallon (76 liter) kettle	280/127	$10,025
KPT-30DS	30 gallon (114 liter) kettle	325/147	$10,315
KPT-40DS	40 gallon (151 liter) kettle	370/168	$11,305
KPT-60DS	60 gallon (227 liter) kettle	400/181	$12,890
KPT-80DS	80 gallon (303 liter) kettle	460/209	$14,575

STATIONARY PEDESTAL BASE FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KPS-DS	**Direct Steam Pedestal Stationary Kettle -** Features include 2/3 steam jacket rated at 35 PSI (241kPa), pedestal stainless steel base with four holes for securing unit to the floor, 2" sanitary draw off with perforated strainer, faucet bracket, type 316 stainless steel liner for 20, 30 amd 40 gallon models. One year warranty.		
KPS-20DS	20 gallon (76 liter) kettle with hinged cover	205/93	$8,880
KPS-30DS	30 gallon (114 liter) kettle with hinged cover	230/104	$9,015
KPS-40DS	40 gallon (151 liter) kettle with hinged cover	240/109	$9,065
KPS-60DS	60 gallon (227 liter) kettle with spring assist cover	315/143	$10,865
KPS-80DS	80 gallon (303 liter) kettle with spring assist cover	360/163	$12,560
KPS-100DS	100 gallon (379 liter) kettle with spring assist cover	410/186	$16,820

TILTING CABINET BASE FLOOR KETTLES

Model	Description	Approximate shipping weight lbs/kg	List Price
KCH-DS	**Direct Steam Cabinet Base Modular Kettle with Electric Heavy Duty Hydraulic Tilt -** Features 2/3 steam jacket rated at 35 PSI (241 kPa) include stainless steel cabinet, one piece cover, 2" sanitary draw off valve, hydraulic lift system powered by 1/2 HP motor, steam control valve and steam trap, swing drain, hot and cold deck mount faucet, pan carrier, adjustable hold down feet and spring assist cover. Type 316 stainless steel liner for 30 and 40 gallon models. One year warranty.		
KCH-30DS	30 gallon (114 liter) kettle mounted on 36" cabinet	525/238	$22,495
KCH-40DS	40 gallon (151 liter) kettle mounted on 36" cabinet	575/261	$22,380
KCH-60DS	60 gallon (227 liter) kettle mounted on 42" cabinet	650/295	$25,910

COMBINATION STEAMER/KETTLE MODELS

Model	Description	Approximate shipping weight lbs/kg	List Price
	Cabinet Base with Direct Steam Steamer and Direct Steam Kettles		
SB-6DS-6-6K	6 pan direct steam steamer on 60" cabinet base with two 6 gallon direct steam kettles	830/376	$35,800
SB-6DS-6-10K	6 pan direct steam steamer on 60" cabinet base with one 6 and one 10 gallon direct steam kettles	870/394	$37,790
SB-10DS-6k	10 pan direct steam steamer on 44" cabinet base with one 6 gallon direct steam kettle	900/408	$31,690
SB-10DS-6-6K	10 pan direct steam steamer on 60" cabinet base with two 6 gallon direct steam kettles	930/421	$37,410
SB-10DS-6-10K	10 pan direct steam steamer on 60" cabinet base with one 6 and one 10 gallon direct steam kettles	970/439	$39,710
	Steam Coil Boiler Base with Steamer and Direct Steam Kettles		
SB-6SC-6-6K	6 pan steamer on 60" steam coil boiler base with two 6 gallon direct steam kettles	930/421	$43,975
SB-6SC-6-10K	6 pan steamer on 60" steam coil boiler base with one 6 and one 10 gallon direct steam kettles	970/439	$45,905
SB-10SC-6K	10 pan steamer on 44" steam coil boiler base with one 6 gallon direct steam kettle	1000/453	$39,030
SB-10SC-6-6K	10 pan steamer on 60" steam coil boiler base with two 6 gallon direct steam kettles	1030/467	$45,170
SB-10SC-6-10K	10 pan steamer on 60" steam coil boiler base with one 6 and one 10 gallon direct steam kettles	1070/485	$47,345
	Electric Boiler Base with Steamer and Direct Steam Kettles*		
SB-6E-6K	6 pan steamer on 44" electric boiler base with qty one 6 gallon direct steam kettle	880/400	$35,950
SB-6E-6-6K	6 pan steamer on 60" electric boiler base with qty two 6 gallon direct steam kettles	910/412	$42,050
SB-6E-6-10K	6 pan steamer on 60" electric boiler base with one 6 and one 10 gallon direct steam kettles	930/422	$44,040
SB-10E-6K	10 pan steamer on 44" electric boiler base with one 6 gallon direct steam kettle	900/408	$37,845
SB-10E-6-6K	10 pan steamer on 60" electric boiler base with two 6 gallon direct steam kettles	950/430	$43,370
SB-10E-6-10K	10 pan steamer on 60" electric boiler base with one 6 and one 10 gallon direct steam kettles	970/439	$45,680
	Gas Boiler Base with Steamer and Direct Steam Kettles*		
SB-6G-6K	6 pan steamer on 44" gas boiler base with one 6 gallon direct steam kettle	980/445	$36,395
SB-6G-10K	6 pan steamer on 48" gas boiler base with one 10 gallon direct steam kettle	1030/453	$39,140
SB-6G-6-6K	6 pan steamer on 60" gas boiler base with two 6 gallon direct steam kettles	1010/458	$42,505
SB-6G-6-10K	6 pan steamer on 60" gas boiler base with one 6 and one 10 gallon direct steam kettles	1030/467	$44,475
SB-10G-6K	10 pan steamer on 44" gas boiler base with one 6 gallon direct steam kettle	1000/453	$37,845
SB-10G-6-6K	10 pan steamer on 60" gas boiler base with two 6 gallon direct steam kettles	1050/476	$43,375
SB-10G-6-10K	10 pan steamer on 60" gas boiler base with one 6 and one 10 gallon direct steam kettles	1070/485	$45,685
	Direct Steam Kettles on Cabinet Bases		
CB24D-6K	24" cabinet base with one 6 gallon direct steam kettle	225/102	$11,550
CB24D-10K	24" cabinet base with one 10 gallon direct steam kettle	245/111	$12,280
CB36D-6-6K	36" cabinet base with qty two 6 gallon direct steam kettles	350/159	$18,655
CB42D-10-6K	42" cabinet base with one 10 and one 6 gallon direct steam kettles	370/168	$19,375
CB42D-10-10K	42" cabinet base with qty two 10 gallon direct steam kettles	390/177	$20,945
	Electric Boiler Base with Direct Steam Kettles*		
CB24E-6K	24" electric boiler base with one 6 gallon direct steam kettle	450/204	$22,510
CB24E-10K	24" electric boiler base with one 10 gallon direct steam kettle	470/213	$25,295
CB36E-6-6K	36" electric boiler base with two 6 gallon direct steam kettles	600/272	$24,440
CB42E-10-6K	42" electric boiler base with one 10 and one 6 gallon direct steam kettles	700/317	$27,225
CB42E-10-10K	42" electric boiler base with two 10 gallon direct steam kettles	720/327	$28,605
	Gas Boiler Base with Direct Steam Kettles*		
CB24G-6K	24" gas boiler base with one 6 gallon direct steam kettle	450/204	$21,655
CB24G-10K	24" gas boiler base with one 10 gallon direct steam kettle	470/213	$23,705
CB36G-6-6K	36" gas boiler base with two 6 gallon direct steam kettles	610/277	$26,110
CB42G-10-6K	42" gas boiler base with one 10 and one 6 gallon direct steam kettles	800/363	$25,720
CB42G-10-10K	42" gas boiler base with two 10 gallon direct steam kettles	820/372	$27,105

** CSD-1 compliant* *All units include deck mounted double panty faucet.*

SPECIFICATIONS

STEAM KETTLES

COUNTERTOP MODELS	Gallons	Input	Dimensions (")
KTT-6E	6	7.5 kW	15.25d x 22.5w x 33.5h
KTT-10E	10	12 kW	17.25d x 26.25w x 34.88h
KTT-12E	12	12 kW	17.25 x 26.25w x 36.88h
KTG-6E	6	7.5 kW	15.25d x 25.125w x 25h
KTG-10E	10	12 kW	19.125d x 28.875w x 25.3h
KTG-12E	12	12 kW	19.125d x 28.875w x 27.5h
KTT-6DS	6	direct steam	15.1d x 15.75w x 19.5h
KTT-10DS	10	direct steam	19.1d x 15.75w x 18.5h
KTT-12DS	12	direct steam	19.1d x 15.75w x 20.5h
FLOOR MODELS			
KTT-20E	20	12 kW	24.25d x 31w x 30.62h
KTT-20DS	20	direct steam	24.1d x 36w x 26.5h
KLT-12G	12	43,000 BTU	25.38d x 30w x 32.88
TRI-LEG TILTING			
KLT-20E	20	12 kW	34d x 36w x 38h
KLT-30E	30	15 kW	36d x 39w x 38h
KLT-40E	40	18 kW	37.75 x 41w x 38h
KLT-60E	60	18 kW	23.75d x 44.5w x 38h
KLT-80E	80	18 kW	44d x 48w x 42h
KLT-100E	100	24 kW	45.5d x 49.5w x 48.75h
KLT-20G	20	80,000 BTU	40.63d x 41.13w x 40.13h
KLT-40G	40	100,000 BTU	43.63d x 55.25w x 43.25h
KLT-60G	60	120,000 BTU	45.63d x 59w x 43.88h
KLT-20DS	20	direct steam	33.25d x 23.75w x 38h
KLT-20DS	30	direct steam	36d x 27.75w x 38h
KLT-20DS	40	direct steam	38d x 29.75w x 38h
KLT-20DS	60	direct steam	37d x 33.75w x 42h
KLT-20DS	80	direct steam	40d x 36.75w x 45h
KLT-20DS	100	direct steam	23.5d x 40w x 48h
TRI-LEG STATIONARY			
KLS-20E	20	12 kW	33.25d x 23.75w x 38h
KLS-30E	30	15 kW	36d x 27.75w x 38h
KLS-40E	40	18 kW	38d x 29.75w x 38h
KLS-60E	60	18 kW	37d x 33.75w x 42h
KLS-80E	80	18 kW	40d x 36.75w x 45h
KLS-100E	100	24 kW	43.5d x 40w x 48h
KLS-20G	20	100,000 BTU	32d x 31.25w x 40h
KLS-40G	40	100,000 BTU	38.5d x 35.5w x 44h
KLS-60G	60	130,000 BTU	42d x 40w x 49.5h
KLS-80G	80	130,000 BTU	54.25 x 41.625w x 49.25h
KLS-100G	100	130,000 BTU	54.25 x 41.625w x 49.25h
KLS-20DS	20	direct steam	33.25d x 23.75w x 38h
KLS-30DS	30	direct steam	36d x 27.75w x 38h
KLS-40DS	40	direct steam	38d x 29.75w x 38h
KLS-60DS	60	direct steam	37d x 33.75w x 42h
KLS-80DS	80	direct steam	40d x 36.75w x 45h
KLS-100DS	100	direct steam	43.5d x 40w x 48h

SPECIFICATIONS

STEAM KETTLES

	Gallons	Input	Dimensions (")
PEDESTAL STATIONARY			
KPS-20E	20	12 kW	33.25d x 23.75w x 38H
KPS-30E	30	15 kW	36d x 27.75w x 38h
KPS-40E	40	18 kW	38d x 29.75w x 38h
KPS-60E	60	18 kW	37d x 33.75w x 42h
KPS-80E	80	18 kW	40d x 36.75w x 45h
KPS-100E	100	24 kW	43.5d x 40w x 48h
KPS-20DS	20	direct steam	18.75d x 22.75w x 37h
KPS-30DS	30	direct steam	31d x 25.88w x 37h
KPS-40DS	40	direct steam	32.75d x 27.88w x 37h
KPS-60DS	60	direct steam	33.25d x 31.38w x 40.5h
KPS-80DS	80	direct steam	37d x 34.75 x 42.5h
KPS-100DS	100	direct steam	37.75d x 37.25w x 44.5h
PEDESTAL TILTING			
KPT-20DS	20	direct steam	21d x 34.75w x 37h
KPT-30DS	30	direct steam	24d x 37.75w x 37h
KPT-40DS	40	direct steam	26d x 39.75w x 37h
KPT-60DS	60	direct steam	29.5d x 43w x 40.5h
KPT-80DS	80	direct steam	33d x 46.5w x 42.5h
HYDRAULIC TILT			
KCH-30DS	30	direct steam	39d x 36w x 37.25h
KCH-40DS	40	direct steam	40d x 36w x 38.38h
KCH-60DS	60	direct steam	43d x 42w x 41.12h

OPTIONS & ACCESSORIES

STEAM KETTLES

	KETTLE CAPACITY IN GALLONS							
	6	10/12	20	30	40	60	80	100
COVERS *(when ordered with original equipment)*								
Lift off cover for tri-leg tilting kettles	$295	$440	$495	$635	$690	$770	$875	$1,155
Spring assist hinged cover for tri-leg tilting kettles*	N/A	N/A	$2,030	$2,215	$2,385	$2,650	$2,935	$3,320
Two piece hinged covers for tri-leg stationary kettles*	N/A	N/A	N/A	N/A	$2,980	$3,215	$3,720	$4,040
Condensate flange on kettle cover	N/A	N/A	$275	$275	$275	$275	$275	$275
PERFORATED BASKET								
Single perforated stainless steel basket	$650	$825	$860	N/A	N/A	N/A	N/A	N/A
Triple perforated stainless steel basket*	N/A	N/A	$2,205	$2,415	$2,415	$2,415	$3,240	$3,240
Triple perforated stainless steel basket for gas kettles*	N/A	N/A	$2,205	N/A	$2,415	$2,415	N/A	N/A
DIRECT STEAM CONTROL OPTIONS *(when ordered with original equipment)*								
Stationary Kettles - line strainer, steam inlet globe valve & steam trap	N/A	N/A	$670	$670	$670	$670	$670	$670
Tilting Kettles - strainer & steam trap*	N/A	N/A	$530	$530	$530	$530	$530	$530
Counter Kettles - line strainer, steam trap & safety valve	$805	$805	N/A	N/A	N/A	N/A	N/A	N/A
ETCHED MARKINGS & CONTOUR MEASURING STRIPS								
Gallon etched markings	$375	$375	$375	$375	$375	$375	$375	$375
Litre etched markings	$375	$375	$375	$375	$375	$375	$375	$375
Contour measuring strips	$365	$365	$365	$365	$365	$365	$365	$365
TANGENT DRAW-OFF VALVES WITH STRAINER - Specify perforated or solid strainer/disc *(when ordered with original equipment)*								
3" valve w/strainer in lieu of std 2" for stationary kettles	N/A	N/A	$1,780	$1,780	$1,780	$1,780	$1,780	$1,780
1-1/2" valve with strainer added to tilting kettle*	N/A	N/A	$1,300	$1,300	$1,300	$1,300	$1,300	$1,300
2" valve with strainer added to tilting kettle*	N/A	N/A	$1,875	$1,875	$1,875	$1,875	$1,875	$1,875
3" valve with strainer added to tilting kettle*	N/A	N/A	$3,495	$3,495	$3,495	$3,495	$3,495	$3,495
2" & 3" dairy draw off valve with strainer*	N/A	N/A	Call for Pricing					
Strainer hook*	N/A	N/A	$115	$115	$115	$115	$115	$115
TILTING KETTLE LIP STRAINERS								
For direct steam and electric kettles	$700	$700	$700	$700	$700	$1,030	$1,030	$1,295
For gas kettles	N/A	N/A	$700	N/A	$700	$1,030	N/A	N/A
EXTENDED WARRANTY	$625	$625	$625	$625	$625	$625	$625	$625

** Not available for KTT-20E.*

OPTIONS & ACCESSORIES

STEAM KETTLES

	KETTLE CAPACITY IN GALLONS							
	6	10/12	20	30	40	60	80	100
PANTRY FAUCETS *(when ordered with original equipment) NOTE: faucet bracket comes standard with all kettles*								
12" single pantry faucet (stationary models only)	$455	$455	N/A	N/A	N/A	N/A	N/A	N/A
12" double pantry faucet (stationary models only)	$585	$585	N/A	N/A	N/A	N/A	N/A	N/A
18" single pantry faucet	N/A	N/A	$560	$560	$560	$560	$560	$560
18" double pantry faucet	N/A	N/A	$690	$690	$690	$690	$690	$690
Single pantry kettle filler	$1,050	$1,050	$1,050	$1,050	$1,050	$1,050	$1,050	$1,050
Double pantry kettle filler	$1,360	$1,360	$1,360	$1,360	$1,360	$1,360	$1,360	$1,360
Single pantry 68" wash down spray hose and bracket	$1,230	$1,230	$1,230	$1,230	$1,230	$1,230	$1,230	$1,230
Double pantry 68" wash down spray hose and bracket	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450
STANDS								
24" Stainless steel stand with sliding shelf	$1,495	N/A	N/A	N/A	N/A	N/A	N/A	N/A
24" Stainless steel stand w/sliding drawer & drain connection	$2,015	N/A	N/A	N/A	N/A	N/A	N/A	N/A
30" Custom stand for model KLT-12G	N/A	$1,200	N/A	N/A	N/A	N/A	N/A	N/A
30" Stainless steel stand with sliding shelf	$1,610	$1,610	N/A	N/A	N/A	N/A	N/A	N/A
30" Stainless steel stand w/sliding drawer & drain connection	$2,130	$2,130	N/A	N/A	N/A	N/A	N/A	N/A
ELECTRICAL OPTIONS								
440, 460 or 480 VAC, 3 phase, 60 hz (electric kettles only)	$435	$435	$435	$435	$435	$435	$435	$435
575 or 600 VAC, 3 phase, 60 hz (electric kettles only)	$435	$435	$435	$435	$435	$435	$435	$435
24 kW element (electric kettles only)	N/A	N/A	N/A	N/A	$200	$200	$200	Std
33 kW element (electric kettles only)	N/A	N/A	N/A	N/A	N/A	$465	$465	$465
220 or 240, 1 phase, 60 hz controls (gas kettles only)	N/A	N/A	$435	N/A	$435	$435	N/A	N/A
MISCELLANEOUS *(when ordered with original equipment)*								
Pan supports for tilting kettles*	N/A	N/A	$1,010	$1,010	$1,010	$1,010	$1,010	$1,010
Type 316 stainless steel liner	Std	Std	Std	Std	Std	$850	$850	$850
Quick chill system for direct steam kettles	$7,710	$7,710	$7,710	$7,710	$7,710	$7,710	$7,710	$7,710
PRISON PACKAGES								
Tamper proof screws, tack welds and reinforced/solid bar rim for direct steam kettles								$ 1,515
Locking control panel, tamper proof screws, tack welds and reinforced/solid bar rim for electric kettles								$ 3,115
Locking control panel, tamper proof screws, tack welds and perforated flue cover for gas kettles								$ 3,040
Stainless steel step plate over tangent draw-off valve on stationary kettles								$ 1,600
Texas Dept. of Corrections hinged 2 piece cover for stationary electric and direct steam kettles								$ 1,750
KETTLE TABLE OPTIONS								**All Tables**
Interconnect kit - first two kettles (direct steam kettles only)								$1,040
Interconnect kit - each additional kettle (direct steam kettles only)								$310
12" Single pantry faucet & extension								$635
12" Double pantry faucet & extension								$840
Double pantry faucet & extension for 2 electric table top kettles on table								$925
Deck mounted faucet with 12" nozzle and extension								$880
Deck mounted faucet with 6" swing spout and extension								$850

ELECTRIC BRAISING PANS

TABLE TOP BRAISING PANS

Shown with optional cover

Model	Description	Approximate shipping weight lbs/kg	List Price
BTT-12E	**12 Gallon Electric Counter Tilting Square Braising Pan -** Features one piece coved corner stainless steel pan. Manual controls include power switch, thermostat, and high temperature cut-off and 160-445°F (71-229°C) temperature range. Tilting handle with heat proof knob. 9 kW	220/100	$9,940

Shown with optional cover

BTT-16E	**16 Gallon Electric Counter Tilting Round Braising Pan -** Features one piece coved corner, stainless steel pan. Manual controls include power switch, thermostat, pilot light and high temperature cut-off and 160-445°F (71-229°C) temperature range. Tilting handle with heat proof knob. 7.5 kW	250/113	$10,145

FLOOR MODEL BRAISING PANS

Model	Description	Approximate shipping weight lbs/kg	List Price
BLT-E	**Electric Floor Model Braising Pan with Manual Tilt -** Features one piece coved corner stainless steel pan. Side trunnion pivots for easy tilting. Power switch, thermostat, and high temperature cut-off and 160-445°F (71-229°C) temperature range. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLT-30E	30 gallon electric braising pan with manual tilt. 18 kW	530/240	$15,670
BLT-40E	40 gallon electric braising pan with manual tilt. 27 kW	690/313	$18,665

BLP-E	**Electric Floor Model Braising Pan with Electric Power Tilt -** Features one piece coved corner stainless steel pan. Electric motor driven tilting mechanism. Power switch, thermostat, and high temperature cut-off and 160-445°F (71-229°C) temperature range. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLP-30E	30 gallon electric braising pan with electric power tilt. 12 kW	540/245	$16,035
BLP-40E	40 gallon electric braising pan with electric power tilt. 15 kW	620/281	$17,760

BLG-E	**Electric Floor Model Braising Pan with Manual Gear Box Tilt -** Features one piece coved corner stainless steel pan with angled front for easy pour and a narrow footprint. Power switch, solid state thermostat, and high temperature cut-off and 160-445°F (71-229°C) temperature range. Permanent lubricated, self-contained gear box tilt mechanism. Water resistant controls. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLG-30E	30 gallon electric braising pan with gear box tilt. 15 kW	595/270	$16,545
BLG-40E	40 gallon electric braising pan with gear box tilt. 18 kW	760/345	$18,070

BCH-E	**Electric Cabinet Based Braising Pan with Electric Heavy Duty Hydraulic Tilt -** Features one piece coved corner stainless steel pan. Hydraulic lift system powered by 1/2 HP motor. Power switch, thermostat, and high temperature cut-off and 160-445°F (71-229°C) temperature range. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BCH-30E	30 gallon electric braising pan with hydraulic tilt. 12 kW	665/302	$19,670
BCH-40E	40 gallon electric braising pan with hydraulic tilt. 15 kW	820/372	$20,855

GAS BRAISING PANS

TABLE TOP BRAISING PANS

Shown with optional stand, faucet and cover

Model	Description	Approximate shipping weight lbs/kg	List Price
BTT-16G	**16 Gallon Gas Table Top Tilting Round Braising Pan** - Features one piece, coved corner, 10 gauge stainless steel pan with satin finish exterior and polished interior. Manual controls include power switch, thermostat, pilot light, electronic ignition and high temperature cut-off and 100-450°F (38-232°C) temperature range. Tilting handle with heat proof knob. 30,000 BTU	250/113	$14,345
	With optional 30" stainless steel stand with sliding drawer and drain connection	320/145	$15,935

FLOOR MODEL BRAISING PANS

Model	Description	Approximate shipping weight lbs/kg	List Price
BLT-G	**Gas Floor Model Braising Pan with Manual Tilt** - Features one piece coved corner stainless steel pan. Side trunnion pivots for easy tilting. Power switch, thermostat, and high temperature cut-off and 100-450°F (38-232°C) temperature range and electronic ignition. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLT-30G	30 gallon gas braising pan with manual tilt. 80,000 BTU	630/286	$19,770
BLT-40G	40 gallon gas braising pan with manual tilt. 100,000 BTU	740/336	$21,500

BLP-G	**GasFloor Model Braising Pan with Electric Power Tilt** - Features one piece coved corner stainless steel pan. Electric motor driven tilting mechanism. Power switch, thermostat, and high temperature cut-off and 100-450°F (38-232°C) temperature range and electronic ignition. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLP-30G	30 gallon gas braising pan with electric power tilt. 80,000 BTU	600/272	$19,720
BLP-40G	40 gallon gas braising pan with electric power tilt. 100,000 BTU	785/356	$21,160

BLG-G	**Gas Floor Model Braising Pan with Manual Gear Box Tilt** - Features one piece coved corner stainless steel pan with angled front for easy pour and a narrow footprint. Power switch, solid state thermostat, and high temperature cut-off and 100-450°F (38-232°C) temperature range. Permanent lubricated, self-contained gear box tilt mechanism. Water resistant controls and electronic ignition. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BLG-30G	30 gallon gas braising pan with gear box tilt. 100,000 BTU	600/272	$20,430
BLG-40G	40 gallon gas braising pan with gear box tilt. 125,000 BTU	770/349	$22,055

BCH-G	**Gas Cabinet Based Braising Pan with Electric Heavy Duty Hydraulic Tilt** - Features one piece coved corner stainless steel pan. Hydraulic lift system powered by 1/2 HP motor. Power switch, thermostat, and high temperature cut-off, 100-450°F (38-232°C) temperature range and electronic ignition. Spring assist hinged stainless steel cover with handle, 4" vent port, and no drip condensate guide, and a removable pour strainer on the pour lip.		
BCH-30G	30 gallon gas braising pan with hydraulic tilt. 80,000 BTU	700/318	$23,755
BCH-40G	40 gallon gas braising pan with hydraulic tilt. 100,000 BTU	875/397	$25,200

SPECIFICATIONS

BRAISING PANS

COUNTERTOP MODELS	Gallons	Input	Dimensions (")
BTT-12E	12	9 kW	25.75d x 29w x 33.25h
BTT-16E	16	7.5 kW	29d x 29.25w x 38.75h
BTT-16G	16	30,000 BTU	29.88d x 29.25w x 40.75h
MANUAL TILT			
BLT-30E	30	18 kW	36.5d x 50.5w x 36.5h
BLT-40E	40	27 kW	36.5d x 66.5w x 36.5h
BLT-30G	30	80,000 BTU	40.25d x 49.5w x 37.25h
BLT-40G	40	100,000 BTU	40.25d x 58.5w x 37.25h
POWER TILT			
BLP-30E	30	12 kW	37d x 36w x 40.5h
BLP-30E	40	15 kW	37d x 48w x 40.5h
BLP-30G	30	80,000 BTU	37d x 36w x 42h
BLP-40G	40	100,000 BTU	37d x 48w x 43.5h
GEARBOX TILT			
BLG-30E	30	15 kW	37d x 36w x 40.5h
BLG-40E	40	18 kW	37d x 48w x 40.5h
BLG-30G	30	100,000 BTU	37d x 36w x 42h
BLG-40G	40	120,000 BTU	37d x 48w x 43.5h
HYDRAULIC TILT			
BCH-30E	30	12 kW	37d x 36w x 40.5h
BCH-40E	40	15 kW	37d x 48w x 40.5h
BCH-30G	30	80,000 BTU	37d x 36w x 42.5h
BCH-40G	40	100,000 BTU	37d x 48w x 44h

OPTIONS & ACCESSORIES

BRAISING PANS

	BRAISING PAN CAPACITY IN GALLONS			
	12	16	30	40
FAUCETS *NOTE: faucet bracket does not come standard on braising pans.*				
12" Single pantry faucet	$550	$460	$460	$460
12" Dual pantry faucet	$665	$575	$575	$575
Single pantry 68" wash down spray hose and bracket	N/A	N/A	$1,235	$1,235
Double pantry 68" wash down spray hose and bracket	N/A	N/A	$1,450	$1,450
COVERS, PAN INSERTS, PAN CARRIERS & PERFORATED STRAINERS				
Stainless steel lift off cover	$635	$695	N/A	N/A
Pan carrier for floor models on legs	N/A	N/A	$685	$685
Pan carrier for cabinet base models	N/A	N/A	$685	$685
Steam pan insert	$440	$415	$625	$720
Stainless steel perforated strainer for 12 gallon model	$310	N/A	N/A	N/A
ETCHED PAN MARKINGS				
Etched gallon markings	$375	$375	$375	$375
Etched litre markings	$375	$375	$375	$375
STANDS				
30" Stainless steel stand with sliding shelf - electric models	$1,610	$1,610	N/A	N/A
30" Stainless steel stand with sliding drawer and drain connection - electric models	$2,130	$2,130	N/A	N/A
Casters (BLT-G or BLT-E only)	N/A	N/A	$685	$685
PRISON PACKAGES				
Locking control panel, tamper proof screws, tack welds where applicable	$1,605	$1,605	$2,655	$2,900
Locking doors for cabinet base, where applicable	N/A	N/A	$375	$375
VOLTAGE & ELECTRICAL ELEMENT OPTIONS				
440, 460 or 480 volts, 3 phase, 60 hz (specify) - All electric models	$705	$705	$705	$705
575 or 600 volts, 3 phase, 60 hz (specify) - All electric models	$705	$705	$705	$705
220 volt, 1 phase, 60 hz control for - All gas models	$470	$470	$470	$470
18 kW elements for BLP-E and BCH-E	N/A	N/A	$430	$430
MISCELLANEOUS				
3" stainless steel plumbing enclosure	$605	$605	$605	$605
1-1/2" tangent draw off valve with strainer	$1,315	$1,315	$1,315	$1,315
2" tangent draw off valve with strainer	$1,505	$1,505	$1,505	$1,505
Additional flanged feet on front legs of floor models (price per pair)	$95	$95	$95	$95
EXTENDED WARRANTY				
Manual tilt models	$625	$625	$625	$625
Hydraulic, power and gear box tilt	N/A	N/A	$740	$740

BLODGETT CONVECTION, COMBI & DECK OVENS

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	Parts	Labor	Door
DFG Series, Mark V Series, CTB series, XR8-G, XBP-16, Deck Ovens	2 year	1 year	3 additional years*
Zephaire Series	1 year	1 year	2 additional years*
All Combi Products and SHO Series	1 year	1 year	No additional years
			** Parts only, excluding glass*

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. FOR COMBI OVENS, STEAM GENERATOR MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	less than 100 parts per million	TOTAL HARDNESS	80-120 parts per million
CHLORIDES	less than 30 parts per million	pH FACTOR	7.0-8.0

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

BLODGETT STEAM

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

Blodgett warrants to each original Buyer that its steam units will be free from defects in material and workmanship for the period specified below.

PRODUCTS COVERED	Parts	Labor	Door
All Steamers, Kettles & Braising Pans	1 year	1 year	4 additional years (parts only)* **Steamer door, excluding gasket*

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE BLODGETT STEAM OWNER'S MANUAL.

BLODGETT agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 100 miles roundtrip, BUT DOES NOT INCLUDE MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. Blodett will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation or start-up.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Blodgett Steam equipment is built to comply with applicable standards for manufacturers, including A.G.A., NSF, ASME, CSA, CGA, and others.

BOILER AND STEAM GENERATOR MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	less than 100 parts per million	TOTAL HARDNESS	80-120 parts per million
CHLORIDE	less than 1.5 parts per million	pH FACTOR	7.0-8.0

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Blodgett for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF BLODGETT STEAM MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

Blodgett's liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL BLODGETT BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty extends the standard warranty coverage from one to two years from the invoice date or date of installation or startup, whichever comes first.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card, the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

BLODGETT RANGE

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

Blodgett Range warrants to each original Buyer that its gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett Range's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	Parts	Labor
All Blodgett Range products	2 year	2 year

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett Range agrees to pay the authorized Blodgett Range service agency within the United States or Canada for any labor required to repair or replace, at Blodgett Range's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett Range.

Blodgett Range shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett Range.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT RANGE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT RANGE MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett Range product to which this warranty applies is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

BLODGETT CONVEYOR OVENS

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

BLODGETT, HEREINAFTER REFERRED TO AS THE SELLER, WARRANTS EQUIPMENT MANUFACTURED BY IT TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR WHICH IT IS RESPONSIBLE. THE SELLER'S OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO REPLACING OR REPAIRING AT SELLER'S OPTION, WITHOUT CHARGE, ANY PART FOUND TO BE DEFECTIVE AND ANY LABOR AND MATERIAL EXPENSE INCURRED BY SELLER IN REPLACING OR REPAIRING SUCH PART. SUCH WARRANTY SHALL BE LIMITED TO THE ORIGINAL PURCHASER ONLY AND SHALL BE EFFECTIVE FOR A PERIOD OF ONE YEAR FROM DATE OF ORIGINAL INSTALLATION, OR 15 MONTHS FROM DATE OF PURCHASE, WHICHEVER IS EARLIER; PROVIDED THAT TERMS OF PAYMENT HAVE BEEN FULLY MET.

This warranty is valid only if the equipment is installed, started and demonstrated under the supervision of a factory-authorized service agent. Seller shall be responsible only for repairs and/or replacements of defective parts performed by Seller's authorized service agents. Authorized service agencies are located in principal cities throughout the contiguous United States, Alaska and Hawaii.

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose. The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item. Seller shall not be liable for any prospective or lost profits of Buyer.

In-Vent hood sytems are warranted by Randell Air Systems™ and are not covered by the Blodgett oven warranty. Randell warrants parts manufactured by it to be free from defects in material and workmanship for which it is responsible for a period of one year from date of installation. Randell's obligation is limited to repairing or replacing (at Randell's option) the defective parts, as well as any labor expenses incurred in the repair/replacement. Any additional labor expenses related to the In-Vent hood that are approved by Randell are warranted for 90 days from the date of installation. Additional terms and conditions may affect this warranty. For additional information, contact Randell at (800) 621-8560 or visit their website at www.randell.com.

(OPTIONAL) EXTENDED WARRANTY - U.S. and Canada Only

Blodgett will extend the warranty coverage on any Blodgett oven for an additional year when the Extended Warranty option is purchased. The extended warranty is bound by all the terms and conditions described above. The extended warranty may be purchased at the point of sale, but may also be purchased up to 90 days after the original installation, or 120 days from the date of shipment from the factory, whichever is earlier.

Invent hood systems are ineligible for the extended warranty option. For information on In-Vent warranties, contact Randell Air Systems™ at (800) 621-8560 or visit their website at www.randell.com.

ALABAMA

ALABAMA SALES
PROFESSIONAL
MANUFACTURER'S REPS
Territory Zip Codes: 350-352, 354-369
6079 Oakbrook Parkway
Norcross, GA 30093
770-441-3100 Tel
800-836-2716 Tel
770-449-6834 Fax

ALABAMA SERVICE
JONES-MCLEOD, INC.
1616 7th Ave. North
Birmingham, AL 35203
205-251-0159 Tel
800-821-1150 Tel
205-322-1440 Fax

ALASKA

ALASKA SALES
GILBERTSON, FEREDAY & ROBERTS, INC.
Territory Zip Codes: 995-999
6323 NW Manor Dr.
Portland, OR 97210
971-219-6563 Tel
503-674-2408 Fax

ALASKA SERVICE
RESTAURANT APPLIANCE SERVICE, INC.
7219 Roosevelt Way N.E.
Seattle, WA 98115-5692
206-524-8200 (24 Hrs)
866-770-2022 Tel
206-525-2890 Fax

ARIZONA

ARIZONA SALES
THE MCCALL GROUP
Territory Zip Codes: 850, 852-853, 855-857, 859, 860, 863-865
4902 E. Cholla
Scottsdale, AZ 85254
602-795-7304 Tel
602-795-7338 Fax

ARIZONA SERVICE
AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE, INC.
4832 S. 35th Street
Phoenix, AZ 85040
602-234-2443 (24 Hrs)
800-824-8875 Tel
602-232-5862 Fax

ARKANSAS

ARKANSAS SALES
TATLOCK-ORDOYNE & ASSOCIATES
84 River Bluff Drive
Madisonville, LA 70447
985-845-4656 Tel
985-845-0262 Fax

ARKANSAS SERVICE
BROMLEY PARTS & SERVICE
Territory Zip Codes: 716-722, 725-729
1000 Ringo Street
Little Rock, AR 72202
501-374-0281 Tel
800-482-9269 Tel
501-374-8352 Fax

CAMP ELECTRIC
Territory Zip Codes: 723-724
647 Madison Ave.
Memphis, TN 38103
901-527-7543 Tel
800-238-7345 Tel
901-526-3379 Fax

CALIFORNIA

CALIFORNIA SALES
THE FISCHER GROUP
Territory Zip Codes: 900-908, 910-928, 930-935
1636 North Brian Street
Orange, CA 92867
714-921-2660 Tel
714-921-2544 Fax

MARKETSMART, INC.
Territory Zip Codes: 936-961
6900 Koll Center Parkway, Suite #406
Pleasanton, CA 94566
925-846-6237 Tel
925-846-2602 Fax

CALIFORNIA SERVICE
COMMERCIAL APPLIANCE, INC.
Territory Zip Codes: 936-966
165-B Commerce Circle
Sacramento, CA 95815
916-567-0203 (24 Hrs)
800-464-2222 Tel
916-567-0324 Fax

BARKER'S FOOD MACHINERY SERVICE, INC
Shared Territory: 900-935
5367 Second Street
Irwindale, CA 91706
626-960-9390 (24 Hrs)
800-258-6999 Tel
626-337-4541 Fax

INDUSTRIAL ELECTRIC COMMERCIAL PARTS & SERVICE
Shared Territory: 900-935
5662 Engineer Drive
Huntington Beach, CA 92649-1124
800-457-3783 Tel
714-379-7100 Tel
714-379-7109 Fax

COLORADO

COLORADO SALES
JOHNSON PIKE & ASSOC., INC.
Territory Zip Codes: 800-816
740 Umatilla Street
Denver, CO 80204
303-572-0084 Tel
303-572-8152 Fax

COLORADO SERVICE
METRO APPLIANCE SERVICE
1640 South Broadway
Denver, CO 80210
303-778-1126 (24 Hrs)
800-525-3532 Tel
303-778-0268 Fax

SALES REPRESENTATIVES & SERVICE AGENCIES
ALPHABETICAL BY STATE

CONNECTICUT

CONNECTICUT SALES
C.R. PETERSON ASSOCIATES
Territory Zip Codes: 060-065, 067
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
800-542-0300 Tel
508-238-3647 Fax

PECINKA FERRI ASSOCIATES, INC.
Territory Zip Codes: 066, 068-069
49 Sindle Avenue
Little Falls, NJ 07424
973-812-4277 Tel
973-812-4284 Fax

CONNECTICUT SERVICE
A-TECH SERVICE
460 Hayden Station Road
Windsor, CT 06095
860-925-6259 (24 Hrs)
800-832-8324 Tel
860-925-6272 Fax

DELAWARE

DELAWARE SALES
SCHMID DEWLAND ASSOC.
Territory Zip Codes: 197-199
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
856-783-3400 Tel
856-783-7375 Fax

DELAWARE SERVICE
Shared Territory
ELMER SCHULTZ SERVICES, INC.
540 North 3rd Street
Philadelphia, PA 19123
215-627-5400 (24 Hrs)
800-762-7906 Tel
215-627-5408 Fax

AMERICAN KITCHEN MACHINERY & REPAIR CO.
204 Quarry Street
Philadelphia, PA 19106
215-627-7760 Tel
800-848-7760 Tel
215-627-1604 Fax

DISTRICT OF COMUMBIA

D.C. SALES
SCHMID WILSON GROUP
Territory Zip Codes: 200, 202-205
11409 Cronhill Drive, Suite "K"
Owings Mills, MD 21117
410-998-9191 Tel
410-998-9195 Fax

D.C. SERVICE
DAUBERS, INC.
7645 Dynatech Court
Springfield, VA 22153
703-866-3600 (24 Hrs)
800-554-7788
703-866-4071 Fax

FLORIDA

FLORIDA SALES
FINN MARKETING GROUP
Territory Zip Codes: 320-323, 326-339, 341, 342, 344, 346-347, 349
14605 McCormick Drive
Tampa, FL 33626
813-925-1122 Tel
800-451-6755 Tel
813-925-1607 Fax

FLORIDA PANHANLE PROFESSIONAL MANUFACTURER'S REPS
Territory Zip Codes: 300-319
6079 Oakbrook Parkway
Norcross, GA 30093
770-441-3100 Tel
800-836-2716 Tel
770-449-6834 Fax

FLORIDA SERVICE
COMMERCIAL APPLIANCE SVC.
Territory Zip codes: 320, 322, 326, 335-339, 341-342, 344, 346
8416 Laurel Fair Cir., Ste. 114
Tampa, FL 33610
813-663-0313 Tel
800-282-4718 Tel
813-663-0212 Fax

GCS SERVICE, INC.
Territory Zip Codes: Shared see above
3902 Corporex Park Drive
Suite 350
Tampa, FL 33619
800-282-3008 Tel
813-626-6044 Fax

NASS PARTS & SERVICE
Territory Zip Codes: 321, 327-329, 347, 349
1108 South Woods Ave.
Orlando, FL 32805
407-425-2681 Tel
800-432-2795 Tel
407-425-3463 Fax

BROWARD GAS SERVICE INC.
Shared Territory Zip Codes: 330-334, 340
3301 NW 22nd Terrace
Pompano Beach, FL 33069
954-971-0456 Tel
800-253-0200 Tel
954-973-1825 Fax

COMMERCIAL APPLIANCE SVC
*Shared Territory Zip Codes: 330-334, 340*10120 N.W 53rd Street
Sunrise, FL 33351
800-710-1548 Tel
954-749-2751 Fax

JONES-MCLEOD, INC.
Shared Territory Zip Codes: 324-325
1616 7th Ave. North
Birmingham, AL 35203
205-251-0159 Tel
800-821-1150 Tel
205-322-1440 Fax

HERITAGE SERVICE GROUP
Shared Territory Zip Codes: 324-325
9361 Hamman Ave.
Pensacola, FL 32514
800-737-9468 Tel
850-478-5533 Tel
504-733-2559 Fax

GEORGIA

GEORGIA SALES
PROFESSIONAL
MANUFACTURER'S REPS
Territory Zip Codes: 300-319
6079 Oakbrook Parkway
Norcross, GA 30093
770-441-3100 Tel
800-836-2716 Tel
770-449-6834 Fax

GEORGIA SERVICE
Shared Territory:*Entire state*
HERITAGE SERVICE GROUP
2100 Norcross Pkwy
Suite 130
Norcross, GA 30071
866-388-9837 Tel
770-368-1465 Tel
770-368-2044 Fax

TWC Service
5080 Highlands Pkwy, Ste A150
Smyrna GA 30082
770-438-9797 Tel
866-246-9797 (24 Hrs)
770-438-9799 Fax

HAWAII

HAWAII SALES
MARKETSMART, INC.
Territory Zip Codes: 967-968
6900 Koll Center Parkway,
Suite 406
Pleasanton, CA 94566
925-846-6237 Tel
925-846-2602 Fax

HAWAII SERVICE
FEPSCO, INC.
300 Puuhale Road
Honolulu, HI 96819
808-847-4871 (24 Hrs)
808-842-1560 Fax

IDAHO

IDAHO SALES
GILBERTSON, FEREDAY &
ROBERTS
Territory Zip Codes: 832-838
312 10th Street
Stevensville, MT 59870
800-275-3654 Tel
406-777-3533 Fax

IDAHO SERVICE
RESTAURANT APPLIANCE SERVICE
Territory Zip Code: 838 7219
Roosevelt Way N.E.
Seattle, WA 98115-5692
206-524-8200 (24 Hrs)
866-770-2022 Tel
206-525-2890 Fax

RON'S SERVICE, INC.
Territory Zip Codes: 832-837
16364 S.W. 72nd Avenue
Portland, OR 97224
503-624-0890 Tel
800-851-4118 Tel
503-684-6107 Fax

ILLINOIS

ILLINOIS SALES
THE JAY MARK GROUP LTD.
Territory Zip Codes: 623-628
175 Lively Blvd.
Elk Grove Village, IL 60007
847-545-1918 Tel
847-545-1932 Fax
KAIN MCARTHUR INC.
Territory Zip Codes: 620, 622, 629
2000 East Prairie Circle
Olathe, KS 66062
913-829-3700 Tel
913-829-0000 Fax

ILLINOIS SERVICE
COMMERCIAL KITCHEN SERVICES
Territory Zip: 620-622
10667 Midwest Industrial Blvd
St. Louis, MO 63132
314-890-0700(24 Hrs)
800-966-2936 Tel
314-890-0705 Fax

SOUTH TOWN FOOD SERVICE
Territory: 600-613 shared territory
1814 Beach Street
Broadview, IL 60155
708-345-5055 (24 Hrs)
800-875-7537 Tel
630-620-5803 Fax

GENERAL PARTS, INC.
Territory: 600-613 shared territory
248 James Street
Bensenville, IL 60106
800-880-3604 Tel
630-595-3300 Tel
630-595-0006 Fax

ESI: EICHENAUER SERVICES
Territory: Southern
130 South Oakland Avenue
Decatur, IL 62522
217-429-4229 (24 Hrs)
217-423-2383 Fax

INDIANA

INDIANA SALES
DRC MARKETING GROUP
Territory Zip Codes: 460-462, 465-479
1325 N. Routiers Road
Indianapolis, IN 46219
317-899-8093 Tel
317-899-8094 Fax

THE JAY MARK GROUP LTD.
Territory Zip Codes: 463-464
175 Lively Blvd.
Elk Grove Village, IL 60007
847-545-1918 Tel
847-545-1932 Fax

INDIANA SERVICE
GENERAL PARTS, INC.
Territory Zip: 460-469, 472-479
6238 La Pas Trail
Indianapolis, IN 46268
317-290-8060 Tel
800-410-9794 Tel
317-290-8085 Fax

CERTIFIED SERVICE CENTER
Territory Zip code: 471
4283 Produce Road
Louisville, KY 40218-3064
502-964-7007 (24 Hrs)
800-637-6350 Tel
502-964-7202 Fax

SALES REPRESENTATIVES & SERVICE AGENCIES
ALPHABETICAL BY STATE

CERTIFIED SERVICE CENTER
Territory Zip code: 470
890 Redna Terrace
Cincinnati, OH 45215-1111
513-772-6600 (24 Hrs)
800-543-2060 Tel
513-612-6600 Fax

IOWA

IOWA SALES
KAIN MCARTHUR INC.
Territory Zip Codes: 500-516, 520-528
722 Southeast 9th
Ankeny, IA 50021
913-829-3700 Tel
913-829-0000 Fax

IOWA SERVICE
GOODWIN TUCKER GROUP
2900 Delaware Avenue
Des Moines, IA 50316
515-262-9308 (24 Hrs)
800-372-6066 Tel
515-262-2936 Fax

KANSAS

KANSAS SALES
KAIN MCARTHUR INC.
Territory Zip Codes: 660-662, 664-679
2000 East Prairie Circle
Olathe, KS 66062
913-829-3700 Tel
913-829-0000 Fax

KANSAS SERVICE
GENERAL PARTS, INC.
1101 East 13th Street
Kansas City, MO 64106
816-421-5400 (24 Hrs)
800-279-9967 (24 Hrs)
816-421-1270 Fax

KENTUCKY

KENTUCKY SALES
DRC MARKETING GROUP
Territory Zip Codes: 400-418, 420-427
7 Knollwood Court
Fairfield, OH 45014
513-939-3720 Tel
513-939-3723 Fax

KENTUCKY SERVICE
CERTIFIED SERVICE CENTER
Territory: Entire state of KY, excluding zip code: 410
4283 Produce Road
Louisville, KY 40218-3064
502-964-7007 (24 Hrs)
800-637-6350 Tel
502-964-7202 Fax

CERTIFIED SERVICE CENTER
Territory Zip code: 410
890 Redna Terrace
Cincinnati, OH 45215-1111
513-772-6600 (24 Hrs)
800-543-2060 Tel
513-612-6600 Fax

LOUISIANA

LOUISIANA SALES
TATLOCK-ORDOYNE & ASSOCIATES
84 River Bluff Drive
Madisonville, LA 70447
985-845-4656 Tel
985-845-0262 Fax

LOUISIANA SERVICE
CHANDLERS PARTS & SERVICE
11656 Darryl Drive
Baton Rouge, LA 70815-2190
225-272-6620 (24 Hrs)
800-349-8888 (24 Hrs)
225-272-7168 Fax

MAINE

MAINE SALES
C.R. PETERSON ASSOCIATES
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
508-238-3647 Fax

MAINE SERVICE
MASSACHUSETTS RESTAURANT EQUIPMENT SERVICE. INC.
34 South Street
Somerville, MA 02143
617-868-1930 (24 Hrs)
800-338-6737 Tel
617-868-5331 Fax

MARYLAND

MARYLAND SALES
SCHMID WILSON GROUP
Territory Zip Codes: 206-212, 214-219
11409 Cronhill Drive,
Suite "K"
Owings Mills, MD 21117
410-998-9191 Tel
410-998-9195 Fax

MARYLAND SERVICE
EMR, SERVICE
700 East 25th Street
Baltimore, MD 21218
410-467-8080 Tel
800-879-4994 Tel
410-467-4191 Fax

MASSACHUSETTS

MASSACHUSETTS SALES
C.R. PETERSON ASSOCIATES
Territory Zip Codes: 010-027
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
800-542-0300 Tel
508-238-3647 Fax

MASSACHUSETTS SERVICE
MASSACHUSETTS RESTAURANT EQUIPMENT SERVICE, INC.
Territory Zip Codes: 014-027,
34 South Street
Somerville, MA 02143
617-868-1930 (24 Hrs)
800-338-6737 Tel
617-868-5331 Fax

A-TECH SERVICE
Territory Zip Codes: 010-013
460 Hayden Station Road
Windsor, CT 06095
860-925-6259 (24 Hrs)
800-832-8324 Tel
860-925-6272 Fax

MICHIGAN

MICHIGAN SALES
STIEFEL ASSOCIATES INC.
Territory Zip Codes: 480-499
3125 Pine Tree Road
Suite 3C
Lansing, MI 48911
517-393-3019 Tel
517-393-3023 Fax

MICHIGAN SERVICE
MIDWEST FOOD EQUIPMENT SERVICE, INC
Territory Zip codes: 488-491, 493-497
3055 Dixie Avenue SW
Grandville, MI 49418
616-261-2000 Tel
800-288-7060 (24 Hrs)
616-261-2020 Fax

A & R REPAIRS
Territory Zip codes: 480-487, 492
24551 Ryan Road
Warren, MI 40091
586-758-4440
800-852-2261
586-758-0740

MINNESOTA

MINNESOTA SALES
NORTH STAR AGENCY
Territory Zip Codes: 550-551, 533-567
1405 Lilac Drive North,
Suite 108
Minneapolis, MN 55422
763-545-1400 Tel
763-545-7158 Fax

MINNESOTA SERVICE
GENERAL PARTS, INC.
11311 Hampshire Avenue So.
Bloomington, MN 55438-2456
952-944-5800 (24 Hrs)
800-279-9980 (24 Hrs)
800-279-9981 Fax

MISSISSIPPI

MISSISSIPPI SALES
TATLOCK-ORDOYNE & ASSOCIATES
84 River Bluff Drive
Madisonville, LA 70447
985-845-4656 Tel
985-845-0262 Fax

MISSISSIPPI SERVICE
CAMP ELECTRIC
Territory Zip code: 386,388
647 Madison Ave.
Memphis, TN 38103
901-527-7543 Tel
800-238-7345 Tel
901-526-3379 Fax

HERITAGE SERVICE GROUP
Territory Zip codes: 387, 389-397
207 Park Court, Suite B
Ridgeland, MS 39157
601-607-3340 Tel
866-278-8639 Tel
601-607-3499 Fax

MISSOURI

MISSOURI SALES
KAIN MCARTHUR INC.
Territory Zip Codes: 644-648, 650-658
2000 East Prairie Circle
Olathe, KS 66062
913-829-3700 Tel
913-829-0000 Fax

MISSOURI SERVICE
GENERAL PARTS, INC.
Territory Zip Codes: 640-641, 644-648, 653, 656-658
1101 East 13th Street
Kansas City, MO 64106
816-421-5400 (24 Hrs)
800-279-9967 (24 Hrs)
816-421-1270 Fax
COMMERCIAL KITCHEN SERVICES, INC.
Territory Zip Codes: 630-631, 633-639, 650-652, 654-655
10667 Midwest Industrial Blvd
St. Louis, MO 63132
314-890-0700 (24 Hrs)
800-966-2936 Tel
314-890-0705 Fax

MONTANA

MONTANA SALES
GILBERTSON, FEREDAY & ROBERTS, INC.
Territory Zip Codes; 590-599
312 10th Street
Stevensville, MT 59870
800-275-3654 Tel
406-777-3533 Fax

MONTANA SERVICE
RESTAURANT APPLIANCE SERVICE
7219 Roosevelt Way N.E.
Seattle, WA 98115-5692
206-524-8200 (24 Hrs)
866-770-2022 Tel
206-525-2890 Fax

SALES REPRESENTATIVES & SERVICE AGENCIES
ALPHABETICAL BY STATE

NEBRASKA

NEBRASKA SALES
KAIN MCARTHUR INC.
Territory Zip Codes: 680-648, 650-658
722 South East 9th
Ankeny, IA 50021
913-829-3700 Tel
913-829-0000 Fax

NEBRASKA SERVICE
GOODWIN TUCKER GROUP
7535 "D" Street
Omaha, NE 68124-4047
402-397-2880 Tel
800-228-0342 Tel
402-397-2881 Fax

NEVADA

NEVADA SALES
THE FISCHER GROUP
Territory Zip Codes: 889-891
4016 San Diego Street
North Las Vegas, NV 89032
702-250-8240 Tel

MARKETSMART, INC.
Territory Zip Codes: 893-895, 897-898
6900 Koll Center Pkwy, Ste. #406
Pleasanton, CA 94566
925-846-6237 Tel
925-846-2602 Fax

NEVADA SERVICE
HI TECH COMMERCIAL SERVICE
1840 Stella Lake Street
Las Vegas, NV 89106
702-649-4616 Tel
877-924-4832 Tel
702-649-4607 Fax

NEW HAMPSHIRE

NEW HAMPSHIRE SALES
C.R. PETERSON ASSOCIATES
Territory Zip Codes: 030-038
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
800-542-0300 Tel
508-238-3647 Fax

NEW HAMPSHIRE SERVICE
MASSACHUSETTS RESTAURANT EQUIPMENT SERVICE, INC.
34 South Street
Somerville, MA 02143
617-868-1930 (24 Hrs)
800-338-6737 Tel
617-868-5331 Fax

NEW JERSEY

NEW JERSEY SALES
PECINKA -FERRI ASSOCIATES
Territory Zip Codes: 070-079, 087-089
49 Sindle Avenue
Little Falls, NJ 07424
973-812-4277 Tel
973-812-4284 Fax

SCHMID DEWLAND ASSOC.
Territory Zip Codes: 080-086
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
856-783-3400 Tel
856-783-7375 Fax

NEW JERSEY SERVICE
AMERICAN KITCHEN MACHINERY & REPAIR CO.
Shared Territory: 080-087
204 Quarry Street
Philadelphia, PA 19106
215-627-7760 Tel
800-848-7760 Tel
215-627-1604 Fax

ELMER SCHULTZ SERVICES, INC
Shared Territory: 080-087
540 North 3rd Street
Philadelphia, PA 19123
215-627-5400 (24 Hrs)
800-762-7906 (Tri-State Only)
215-627-5408 Fax

SERVICE PLUS
Territory Zip Codes: 070-079, 085-086, 088-089
178 Route 206 North
Flanders, NJ 07836
973-691-6300 (24 Hrs)
800-833-1983 Tel
973-691-2070 Fax

JAY HILL REPAIRS
Shared territory: 070-079, 085-089, 088-089
90 Clinton Road
Fairfield, NJ 07004
Tel. 800-529-4455
Tel. 973-575-9145
Fax 973-575-7248

NEW MEXICO

NEW MEXICO SALES
ANNABELLE SYSTEMS, INC.
Territory Zip Codes: 870-875, 877-884
P.O. Box 24504
Albuquerque, NM 87125
(Mailing)
1010 4th St. NW
Albuquerque, NM 87102
(Shipping)
505-842-5724 Tel
505-842-5731 Fax

NEW MEXICO SERVICE
CERTIFIED SERVICE, INC.
3427 Vassar Dr. NE
Albuquerque, NM 87107
505-343-9934 (24 Hrs)
800-392-0134 Tel
505-343-9964 Fax

NEW YORK

NEW YORK SALES
PECINKA -FERRI ASSOCIATES
Territory Zip Codes: 100-119
49 Sindle Avenue
Little Falls, NJ 07424
973-812-4277 Tel
973-812-4284 Fax

BENCHMARK/FLG SALES & MARKETING
Territory Zip Codes: 120-149
3 Townline Circle
Rochester, NY 14623
800-836-6738 Tel
585-295-8245 Tel
585-295-8299 Fax

NEW YORK SERVICE
ACME AMERICAN REPAIRS, INC.
Territory Zip codes: 100-108, 111-114, 116
99 Scott Avenue
Brooklyn, NY 11237
718-456-6544 (24 Hrs)
800-221-3026 Tel
718-366-5359 Fax

SERVICE MASTER, INC.
Territory Zip Codes: 110, 115, 117-119
401 Hempstead Avenue
West Hempstead, NY 11552
516-860-7951 Tel
800-846-6891 Tel
516-485-0668 Fax

DUFFY'S EQUIPMENT SERVICE, INC.
Territory Zip Codes: 120-149
3138 Oneida Street
Saquoit, NY 13456
315-737-9401 Tel
800-836-1014 Tel
315-737-7132 Fax
Partial Shared Territory

ACTION COMMERCIAL SERVICE INC.
Territory Zip Codes: 105-109, 120-129, 133-135, 137-139
45 So. Fagan Avenue
Schenectady, NY 12304
800-659-8657 Tel
518-377-0911 Tel
518-377-1704 Fax

JAY HILL REPAIRS
Territory Zip Codes: 103
90 Clinton Road
Fairfield, NJ 07004
800-529-4455 Tel
973-575-9145 Tel
973-575-7248 Fax

CONSOLIDATED APPLIANCE SERVICES
Territory Zip Codes (100-102,104-109,111-116)
52 South Third Avenue
Mount Vernon, NY 10550
914-668-6106 Tel
877-227-2124 Tel
914-668-6284 Fax

NORTH CAROLINA

NORTH CAROLINA SALES
GRIFFIN MARKETING GROUP, INC.
Territory Zip Codes: 270-289
Cental Office
P.O. Box 867
140 Centrum Dr.
Irmo, SC 29063
803-407-7373 Tel
803-407-7395 Fax

NORTH CAROLINA SERVICE
AUTHORIZED COMMERCIAL EQUIPMENT SERVICE
1020 Tuckaseegee Road
Charlotte, NC 28208
704-377-4501 Tel
800-532-6127 Tel
704-377-4504 Fax

NORTH DAKOTA

NORTH DAKOTA SALES
NORTH STAR AGENCY
Territory Zip Codes: 580-588
1405 Lilac Drive North,
Suite 108
Minneapolis, MN 55422
763-545-1400 Tel
763-545-7158 Fax

NORTH DAKOTA SERVICE
GENERAL PARTS, INC.
11311 Hampshire Avenue
So. Bloomington, MN 55438-2456
952-944-5800 (24 Hrs)
800-279-9980 Tel
800-279-9981 Fax

OHIO

OHIO SALES
DRC MARKETING GROUP
Territory Zip Codes: 430-458
251 Outerbelt Street
Columbus, OH 43213
877-372-5866 Tel
614-861-2700 Tel
614-367-1450 Fax

OHIO SERVICE
COMMERCIAL PARTS & SERVICE
Territory: Central OH
5033 Transamerica Drive
Columbus, OH 43228
614-221-0057 (24 Hrs)
800-837-8327 Tel
614-221-3622 Fax

CERTIFIED SERVICE CENTER
Territory: Southern OH
890 Redna Terrace
Cincinnati, OH 45215-1111
513-772-6600 (24 Hrs)
800-543-2060 Tel
513-612-6600 Fax

ELECTRICAL APPLIANCE REPAIR
Territory: Northern OH
5805 Valley Belt Road
Independence, OH 44131
216-459-8700 Tel
800-621-8259 Tel
216-459-8707 Fax

A.I.S. Of Youngstown
Shared Territory: 444-445
590 E. Western Reserve Rd.
Youngstown, OH 44514
330-729-9705 Tel
877-346-6544 Tel
330-729-9707 Fax

SALES REPRESENTATIVES & SERVICE AGENCIES
ALPHABETICAL BY STATE

SERVICE EDGE
Shared Territory: 444-445
1045 North Canal Street
Pittsburgh, PA 15201
412-787-0700 Tel
800-339-2200 Tel
412-787-0322 Fax

OKLAHOMA

OKLAHOMA SALES
ETTINGER - ROSINI & ASSOCIATES, INC.
Territory Zip Codes: 743-749
11114 Grader Street
Dallas, TX 75238-2403
214-343-2548 Tel
214-343-2727 Fax

OKLAHOMA SERVICE
HAGAR RESTAURANT SERVICE
1229 West Main Street
Oklahoma City, OK 73106
405-235-2184 (24 Hrs)
800-445-1791 Tel
405-236-5592 Fax

OREGON

OREGON SALES
GILBERTSON, FEREDAY & ROBERTS, INC.
Territory Zip Codes: 970-979
6323 NW Manor Dr.
Portland, OR 97210
971-219-6563 Tel
503-674-2408 Fax

OREGON SERVICE
RON'S SERVICE, INC.
16364 S.W. 72nd Avenue
Portland, OR 97224
503-624-0890 Tel
800-851-4118 Tel
503-684-6107 Fax

PENNSYLVANIA

PENNSYLVANIA SALES
DRC MARKETING GROUP
Territory Zip Codes: 150-167
10376 Lake Meadows Dr.
Strongsville, OH 44136
440-878-1901 Tel
440-878-1839 Fax

SCHMID DEWLAND ASSOC.
Territory Zip Codes: 168-191, 193-196
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
856-783-3400 Tel
856-783-7375 Fax

PENNSYLVANIA SERVICE
A.I.S of PITTSBURGH
Shared Territory: 150-168, 172
740 Vista Park Drive
Pittsburgh, PA 15205
412-809-0244 Tel
800-726-6020 Tel
412-809-0246 Fax

AMERICAN KITCHEN MACHINERY & REPAIR CO.
Shared territory:189-194
204 Quarry Street
Philadelphia, PA 19106
215-627-7760 Tel
800-848-7760 Tel
215-627-1604 Fax

ELMER SCHULTZ SERVICES, INC
Territory: 189-194
540 North 3rd Street
Philadelphia, PA 19123
215-627-5400 (24 Hrs)
800-762-7906 (Tri-State Only)
215-627-5408 Fax

K & D PARTS & SERVICE CO.
Territory Zip Codes: 169-171, 173-188, 195-196
1833 N. Cameron Street
Harrisburg, PA 17103
717-236-9039 (24 Hrs)
800-932-0503 (24 Hrs)
717-238-4367 Fax

RHODE ISLAND

RHODE ISLAND SALES
C.R. PETERSON ASSOCIATES
Territory Zip Codes: 028-029
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
800-542-0300 Tel
508-238-3647 Fax

RHODE ISLAND SERVICE
MARSHALL ELECTRIC
200 Broad Street
Providence, RI 02903
401-331-1163 Tel
800-356-0411
(24 Hrs - MA & CT only)
401-521-5560 Fax

SOUTH CAROLINA

SOUTH CAROLINA SALES
GRIFFIN MARKETING GROUP, INC.
Territory Zip Codes: 290-299
P.O. Box 867
140 Centrum Dr.
Irmo, SC 29063
803-407-7373 Tel
803-407-7395 Fax

SOUTH CAROLINA SERVICE
WHALEY FOODSERVICE REPAIRS
137 Cedar Road
Lexington, SC 29073
803-996-9900 Tel
888-877-2662 Tel
803-996-9910 Fax

SOUTH DAKOTA

SOUTH DAKOTA SALES
NORTH STAR AGENCY
Territory Zip Codes: 570-577
1405 Lilac Drive North, Suite 108
Minneapolis, MN 55422
763-545-1400 Tel
763-545-7158 Fax

SOUTH DAKOTA SERVICE
GENERAL PARTS, INC.
11311 Hampshire Avenue So.
Bloomington, MN 55438-2456
952-944-5800 (24 Hrs)
800-279-9980 Tel
800-279-9981 Fax

TENNESSEE

TENNESSEE SALES
PROFESSIONAL MFR'S REPS
Territory Zip Codes: 370-379, 384-385
6079 Oakbrook Parkway
Norcross, GA 30093
770-441-3100 Tel
800-836-2716 Tel
770-449-6834 Fax

TENNESSEE SERVICE
FESCO: FOOD EQUIPMENT SERVICES COMPANY
Territory Zip codes: 373-374, 376-379, 385
1209 South Watkins Street
Chattanooga, TN 37404
865-624-3381 (24 Hrs)
800-727-8447 Tel
865-624-3383 Fax

FESCO: FOOD EQUIPMENT SERVICES COMPANY
Territory Zip Codes: 370-372, 384-385
1120 Elm Hill Pike, Ste 175
Nashville, TN 37210
615-724-1118 Tel
866-724-1118 Tel
615-724-1121 Fax

CAMP ELECTRIC
Territory Zip Codes: 375, 380-383
647 Madison Ave.
Memphis, TN 38103
901-527-7543 (24 Hrs)
800-238-7345 Tel
901-526-3379 Fax

TEXAS

TEXAS SALES
ETTINGER - ROSINI & ASSOCIATES, INC.
Territory Zip Codes: 750-797
11114 Grader Street
Dallas, TX 75238-2403
214-343-2548 Tel
214-343-2727 Fax

ANNABELLE SYSTEMS, INC.
Territory Zip Codes; 798-799
P.O. Box 25404
Albuquerque, NM 87125
(Mailing)
1010 4th St. NW
Albuquerque, NM 87102
(Shipping)
505-842-5724 Tel
505-842-5731 Fax

TEXAS SERVICE
ARMSTRONG REPAIR CENTER
Territory: 770-778, 789
5110 Glenmont Drive
Houston, TX 77081
713-666-7100 Tel
800-392-5325 Tel
713-666-2429 Fax

STOVE PARTS SUPPLY COMPANY
Shared Territory: 750-764, 790-799, 885
2120 Solona Street
Fort Worth, TX 76117
817-831-0381 Tel
800-433-1804 Tel
800-272-7358 Fax

HAGAR RESTAURANT SERVICE
Shared Territory: 750-764, 790-799, 885
1860 Crown Drive, Ste. 1410
Farmers Branch, TX 75234
866-919-5200 Tel
214-574-5200 Tel
214-574-5211 Fax

COMMERCIAL KITCHEN REPAIR
Territory 765, 768-769, 779-788
1377 North Brazos
San Antonio, TX 78207
210-735-2811 (24 Hrs)
800-292-2120 Tel
210-735-7421 Fax

UTAH

UTAH SALES
JOHNSON PIKE & ASSOC. INC.
Territory Zip Codes: 840-847
5023 W. Cherry Laurel Lane
West Jordan, UT 84088
801-260-1840 Tel
801-260-1935 Fax

UTAH SERVICE
LAMONICA'S RESTAURANT EQUIPMENT SERVICE, INC.
6211 South 380 W.
Murray, UT 84107
801-263-3221 Tel
800-527-2561 Tel
801-263-3229 Fax

VERMONT

VERMONT SALES
C.R. PETERSON ASSOCIATES
Territory Zip Codes: 050-054, 056-059
31 Eastman Street
P.O. Box 295
Easton, MA 02334
508-238-8821 Tel
800-257-4040 Tel
800-542-0300 Tel
508-238-3647 Fax

VERMONT SERVICE
COMMERCIAL SERVICES, INC.
177 River Street
Montpelier, VT 05602
802-223-5110 (24 Hrs)
800-479-5110 Tel
802-223-0382 Fax

VIRGINIA

VIRGINIA SALES
SCHMID WILSON GROUP
Territory Zip Codes: 201, 220-246
1936 Regiment Terrace
Midlothian, VA 23113
804-794-7492 Tel
804-794-3931 Fax

SALES REPRESENTATIVES & SERVICE AGENCIES
ALPHABETICAL BY STATE

VIRGINIA SERVICE
DAUBERS, INC.
Territory Zip Codes: 201, 220-241, 244-245
7645 Dynatech Court
Springfield, VA 22153
703-866-3600 (24 Hrs)
800-554-7788 Tel
703-866-4071 Fax

FESCO: FOOD EQUIPMENT SERVICES COMPANY
Territory Zip Codes: 242-243, 246
1209 South Watkins Street
Chattanooga, TN 37404
865-624-3381 (24 Hrs)
800-727-8447 Tel
865-624-3383 Fax

WASHINGTON

WASHINGTON SALES
GILBERTSON, FEREDAY & ROBERTS
Territory Zip Codes; 980-986, 988-994
8557 154th Ave NE
Redmond, WA 98052
425-284-3358 Tel
425-885-5957 Fax

WASHINGTON SERVICE
RESTAURANT APPLIANCE SERVICE
Territory Zip codes: Entire state of WA excluding 986
7219 Roosevelt Way N.E.
Seattle, WA 98115-5692
206-524-8200 (24 Hrs)
866-770-2022 Tel
206-525-2890 Fax

RON'S SERVICE INC.
T*erritory Zip Code: 986*
16364 S.W. 72nd Avenue
Portland, OR 97224
503-624-0890 (24 Hrs)
800-851-4118 Tel
503-684-6107 Fax

WEST VIRGINIA

WEST VIRGINIA SALES
DRC MARKETING GROUP
Territory Zip Codes; 247-268
251 Outerbelt Street
Columbus, OH 43213
877-372-5866 Tel
614-861-2700 Tel
614-367-1450 Fax

WEST VIRGINIA SERVICE
STATEWIDE SERVICES INC.
Territory Zip Codes: 247-268
603 Main Street
Nitro, WV 25143
304-775-1811 Tel
800-441-9739 Tel
304-755-4001 Fax

WISCONSIN

WISCONSIN SALES
SPECIALIZED MARKETING OF WISCONSIN
Territory Zip Codes: 530-532, 534-535, 537-539, 541-546
2236 Bluemound Road, Unit B
Waukesha, WI 53186
262-798-1533 Tel
800-337-2882 Tel
262-798-1536 Fax

NORTH STAR AGENCY
Territory Zip Codes: 540, 547-548
1405 Lilac Drive North, Suite 108
Minneapolis, MN 55422
763-545-1400 Tel
763-545-7158 Fax

WISCONSIN SERVICE
GENERAL PARTS OF WISCONSIN
Territory Zip Codes: 530-549
W223 N735 Saratoga Drive
Waukesha, WI 53186
262-650-6666 (24 Hrs)
800-279-9976 Tel
262-650-6660 Fax

WYOMING

WYOMING SALES
JOHNSON PIKE & ASSOC. INC.
Territory Zip Codes: 820-831
740 Umatilla Street
Denver, CO 80204
303-572-0084 Tel
303-572-8152 Fax

WYOMING SERVICE
METRO APPLIANCE SERVICE
1640 South Broadway
Denver, CO 80210
303-778-1126 (24 Hrs)
800-525-3532
303-778-0268 Fax

BLODGETT CORPORATION

44 LAKESIDE AVENUE

BURLINGTON, VT 05401

1.800.331.5842

FAX: 802.864.0183

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